Provisional Provisioner



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Like a cup and saucer, Buffalo Stuffers and Casing Appliers go together. Easy to operate and maintain, these team-mates enable the worker to stuff more sausage in a shorter time.

The Buffalo Casing applier strips casings on the stuffer horn more rapidly than by hand. In fact, recent tests in leading packing plants prove this unit practically DOUBLES the sausage stuffed over hand operation.

Buffalo Stuffers are smooth operating, efficient and leak-proof. Covers are quick-opening with a freeswinging arch that permits fast reloading...no waste of valuable time or worker energy... no spoilage from air pockets and burst casings.

Write for complete information on these labor saving, profit increasing machines. Find out how progressive sausage-makers increase production with Buffalo Stuffers and Casing Appliers.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo, New York

Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities



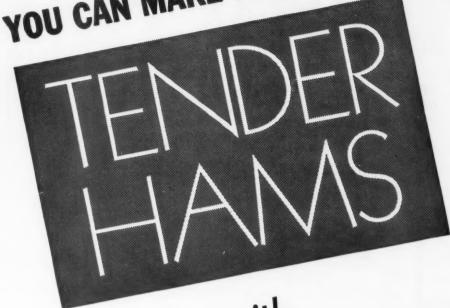
BUFFALO STUFFER



BUFFALO CASING APPLIER

QUALITY SAUSAGE MAKING MACHINE

YOU CAN MAKE THE FINEST



PRESCO PICKLING SALT and the PICKLE PUMP

The PRESCO PROCESS for producing TENDER HAMS is not an experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted method experiment. It has been fully developed by us and is an accepted method experiment. It has been fully developed by us and is an accepted method experiment. It has been fully developed by us and is an accepted method experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us and is an accepted experiment. It has been fully developed by us accepted experiment. It has been fully developed by us accepted experiment. It has been fully developed by us accepted experiment. It has been fully developed by us accepted experiment. It has been fully developed by us accepte

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N.Y.

The National Provisioner—July 5, 1941

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

JULY 5, 1941

Number I



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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets,

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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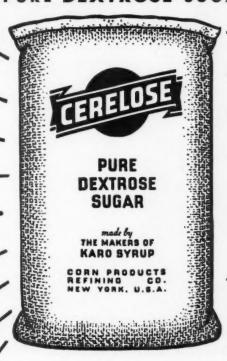
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IMPORTANT

CERELOSE

IS PURE DEXTROSE SUGAR



Helps Develop and Protect Color in Meat

In fresh sausage pure Dextrose sugar protects the desired color. In all kinds of sausage Dextrose helps to develop that good color. Many meat packers are enthusiastic in their praises of Dextrose. They recognize that this pure sugar is an aid in the fixation of color. They also appreciate its economy.

CORN PRODUCTS SALES COMPANY
333 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS

The National Provisioner—July 5, 1941

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THREE STEPS AHEAD ...







Yessir, Nostrip is three steps ahead of ordinary Casings. For with Nostrip Casings you (1) just cut the pouch, (2) drop hank in warm water, (3) pull the ring, and they are ready for the stuffing horn. Nostrip is ahead, too, in quality... uniformity... and big savings to you in labor and handling. Yet, you pay no more than for ordinary casings. Why not step ahead with other alert sausage makers? A trial order will convince you.





T. M. Wallen, Standard Oil Automotive Engineer (left), explains operation of test instruments to F. O. Griffin of the Brown Transfer and Storage Company, St. Joseph, Mo. Recommendations made as a result of tests brought the company a 12% increase in gasoline mileage on its fleet of Yellow Cabs and trucks.

TRUCK AND TAXI FLEET GETS 12% BETTER MILEAGE

Mr. O. D. Griffin really is from Missouri—from St. Joseph. He's Vice-President of the Brown Transfer and Storage Co. Mr. Griffin wanted to cut maintenance costs on trucks and taxicabs, so he called in a Standard Automotive Engineer and said, "Show me."

The Engineer went to work. From Brown maintenance men he got a complete "case history." A number of tests were run. Finally, carburetors were overhauled and new jets installed. Intake manifolds were cleaned and temperatures were checked to improve fuel vaporization. By the use of Standard Bus and Truck Oil, sludging in crankcase and valve chambers was eliminated.

The result was an increase of 1.2 miles per gallon of gasoline—an average of 12.5% for the fleet. Oil consumption and the maintenance of valves, pistons and rings were substantially reduced.

Experiences like this are of almost daily occurrence with Standard Oil Engineers. Why not let one start chopping away at your maintenance costs? No obligation of course.

CONTRACTOR'S OIL PROBLEM QUICKLY SOLVED BY ENGINEER

Clogged oil lines and filters, bearing failures, and high oil consumption were reasons enough for the Walter W. Magee Co. of St. Paul, Minnesota, to ask the assistance of a Standard Oil Engineer. A number of oils had been tried but always with the mentioned results.

The Engineer started looking for the real cause of the trouble. Operating conditions were severe. Temperatures were high—high enough to break down conventional oils. He recommended Standard Bus and Truck Oil, which has unusually high stability.

Results more than justified this higher quality oil ... make-up oil was reduced 50%. In addition, the elimination of sludge gave further savings in reduced filter and bearing maintenance.

Put one of these Engineers to work on your problems. His service costs nothing and it may save you both time and money.

VING

5, 1941

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TRIPLES RING LIFE . . . ADDS ONE MILE PER GALLON . . . ON ALTON, ILL., BUS FLEET

"The steepest paved streets of any city in the country" are claimed by Alton, Illinois, located on the Mississippi River bluffs. The Citizens Coach Company, which operates there, naturally found maintenance and operating costs high. The equipment was doing a lot of running in second and low gear.

Four years ago, Supt. of Equipment V. J. Mans decided to see what he could do about it. He called in a Standard Oil Automotive Engineer. Since then the two of them have cooperated closely. A number of tests and adjustments have been made, with the Engineer's instruments.

The results to date show a gasoline mileage increase of from 4.5 to 5.5 miles per gallon—in spite of the hills. Rings were being replaced every 30,000 miles. Now, replacements are made at an 80,000 mile average and some as high as 160,000 miles.

Find out what these Engineers do and how they work. That won't cost anything. Then you can tell just where this service might help you.



Victor J. Mans, Supt. of Equipment (right), and Automotive Engineer W. L. McArthur in one of the Citizens Coach Company buses at Alton, Ill., with the Engineer's instruments set up for a road test. These tests, made under actual operating conditions, give an accurate measure of engine efficiency. All Standard Oil Automotive Engineers have portable instruments for making these tests.

HERE'S HOW YOU CAN GET THIS AUTOMOTIVE ENGINEERING SERVICE

If your garage is located in the Middle West, call one of the Standard Oil Co. (Indiana) offices listed below, or write 910 S. Michigan Avenue, Chicago, Illinois. Just tell where a Standard Oil Automotive Engineer can find you. You won't be obligated in any way. In Nebraska, write Standard Oil Company of Nebraska, at Omaha.

COLORADO IOWA MIN
Denver Davenport Du
ILINOIS Des Moines Mo
Chicago Mason City Mi
Decatur
Joliet KANSA5 MIS
Peoria Wichita Ka
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STANDARD OIL COMPANY (INDIANA)

AUTOMOTIVE ENGINEERING SERVICE

LOWERS MILEAGE COSTS

















Profit Margin

HALL()WELL

* STEEL

PACKING P

PLANT

EQUIPMENT

Clean

You profit through the use of "Hallowell" Steel Equipment... from the standpoint of sanitation alone. Worked out in harmony with the Bureau of Animal Industry, "Hallowell" Equipment has no porous surfaces or cracks to catch and stubbornly hold the refuse and rust... no insanitary, hard-to-clean-out-corners. "Hallowell" meets modern requirements, is your logical choice.

Durable

And you profit through welded steel joints which give full value for every dollar expended on "Hallowell" equipment! It stands the gaff of hard service, abuse and careless handling.

All the facts are in a 40 page book prepared for packing plant executives. Write for your free copy . . . today.

STANDARD PRESSED STEEL CO.

JERHINTOWN, PERRA

BOSTON - DETROIT - INDIANAPOLIS - CHICAGO - ST. LODIS - SAN FRANCISCO



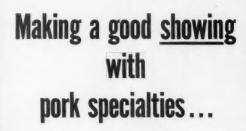












Miller & Hart, Chicago packers, sell their pork specialties by showing them! Each of their products is dressed in colorfully printed "Cellophane" cellulose film. Its sparkle attracts the shopper's eye. Visibility shows the quality... protected from dust and handling.

Does it pay to insure a good "showing" for meat products? The answer is shown in the result of a recent survey. 85.5% of the women interviewed said, "We prefer meat products in 'CELLOPHANE'!"

Perhaps we can help you develop showmanship packages for your products... for better retail display, better brand identification and more repeat sales. No obligation. Simply write: E. I. du Pont de Nemours & Co. (Inc.), "Cellophane" Div., Wilmington, Del.





"CELLOPHANE" IS A TRADE-MARK OF E. I. DU PONT DE NEMOURS & CO. (INC.)



Armour's Natural Casings Give You This Unbeatable Combination!

Armour's Natural Casings are both strong and elastic. Strong enough to take a lot of pressure without breaking—yet elastic enough to cling to the meat after filling. Result—plump, smooth looking sausages—and that, of course, means sales.

There are plenty of other reasons

why you'll like them, too. Armour's Casings are known for their uniformity... and they're naturally adapted to smoke penetration. They give you a better flavored sausage. No wonder they have such a good reputation! Call your Armour Branch and order the finest casings you've ever seen!

ARMOUR'S NATURAL CASINGS

This Week's HIGHLIGHTS

For Equipment, Supplies

Priority status was given this week to material and equipment required for the operation of the food processing and storing industry, presumably including meat packing, by the Office of Price Administration and Civilian Supply. Twenty-five other necessary civilian industries and public services were given priority status to assure the continued operation of essential industries and services which might otherwise have to curtail work because of inability to obtain needed repair or maintenance parts.

The action was made necessary by heavy demands on raw materials resulting from the armament program. Priorities privileges granted to holders of army and navy contracts have made it difficult, the OPACS statement said, for manufacturers of repair and maintenance parts to fill civilian orders.

Feature Meat Digestibility in August Campaign Ads

One of the greatest popular fallacies regarding meat will be exploded in August by the American Meat Institute when its nation-wide advertising campaign will headline the scientifically approved fact that all meat is 96 to 98 per cent digestible. Introduced into the campaign will be testimony of the U. S. government, in the form of a recent Department of Agriculture report.

"In 44 experiments," this report reads, in part, "the average digestibility of both the proteins and fat of beef, veal, mutton and pork, cooked in various ways and eaten as part of a simple, mixed diet, was 98 per cent. Results obtained were practically the same regardless of the kind of meat."

These important findings regarding meat will be published in Institute advertisements in leading newspapers and magazines throughout August. Full-color pages featuring this theme will appear in McCall's and The Saturday Evening Post, with other insertions in Redbook, American Magazine, Liberty and Parents' Magazine.

The Department of Agriculture findings, the Institute states, mean that meat's high digestibility applies to thrifty cuts such as pot roasts, brisket

and shoulder chops as well as to the more heavily demanded cuts. The digestibility story has the approval of the Council on Foods and Nutrition of the American Medical Association.

PACKERS INDICTED ANEW FOR DIRECT BUYING PRACTICES

Three packers, two associations and seven individuals were charged with conspiracy to fix hog prices at direct buying points in an indictment returned at Chicago on July 3 by a federal grand jury investigating price fixing and restraints in the food industry. This is the second indictment involving packers, associations and order buyers. The first, returned on June 19, covered sheep marketing at Chicago.

Companies and their officials and employes named in the new indictment are: Armour and Company, George A. Eastwood, president, W. S. Clithero, vice president, and F. M. Sherwood, supervising hog buying; Swift & Company, John Holmes, president, S. W. Lund, vice president, and F. E. Knutzen, supervising hog buying; Wilson & Co., Thomas E. Wilson, chairman of the board. The associations indicted are the American Meat Institute and the Chicago Hog Section of the Joint Marketing Improvement Committee.

The indictment charged that those named engaged in a conspiracy to fix prices to be paid by the defendant packers for hogs purchased at direct buying points. A part of the conspiracy was alleged to lie in the payment of the same price for hogs purchased at direct points as on the Chicago market, less certain deductions. The defendants were also alleged to have determined the daily closing time for purchasing hogs at direct points.

In regard to the hog buying indictment, George A. Eastwood, President of Armour and Company, stated in part on July 3:

"We deny absolutely any such agreements or practices.... We are confident the company and its officers and employes have conducted our hog buying operations strictly in conformity with the law and with sound economic practices."

Packaged Food Weights and Measures Bill is Proposed

Dr. Lyman J. Briggs, president of the National Conference on Weights and Measures, has appointed a special committee of three members to seek introduction and passage by Congress of proposed federal legislation to prohibit the movement in Interstate Commerce of packaged foods other than in standard units of weight and measure.

The proposed bill would allow all manufacturers ample time to make adjustments necessary to comply with its provisions. It would establish mandatory standard units in which foods should be packaged, these units being practically self-defining because no two sizes would be so nearly alike that they could not be distinguished. Food packers would thus be placed on a par in the matter of the amounts of packaged food offered to the public.

It is pointed out that in the meat packing industry, packing of an "odd" package, such as 7 oz. of bacon, would be eliminated in favor of standard 8-oz. and 1-lb. units.

Henderson Wants Power To Check Price Spiral

Leon Henderson, director of the Office of Price Administration and Civilian Supply, predicted this week that price control legislation may be necessary to avert an abnormal rise in the cost of living.

"I am not saying we are faced with inflation," Mr. Henderson said, "but there is no doubt that increases in wholesale prices will be reflected in the cost of living." Strict control over wages, transportation costs, interest rates and cost of raw materials is necessary to avert a price spiral, he said.

He pointed out that rising payrolls mean increased demand for consumer goods and that manufacturers will soon be scrambling for "what's left" from defense needs. He stated that an allover price ceiling, freezing all prices at earlier levels, is needed, but that it must be applied in connection with restraints on wages and farm prices.

Meanwhile Administrator Henderson's policy is being severely criticized by some in Congress.

HOW THE BACTERICIDAL LAMP WORKS AND ITS INSTALLATION

T HAS been known since 1877 that ultraviolet light is lethal to microorganisms. The early theory was that the killing was due either to chemical effects, such as the production of minute quantities of hydrogen peroxide, or to slow oxidation, such as might be obtained by extended heating at only slightly elevated temperatures. Both of these theories have been abandoned in favor of the well proved fact that the effect of the short ultraviolet waves is to destroy the organisms by direct photo-chemical action which changes the protoplasm in the cell structure.

The destructive action of the radiation is shown in Figure 1, which is a photo-micrograph of paramesia, single cell organisms found in stagnant water and about 100 times larger than bacteria or mold spores. The disintegrating action occurs in less than two minutes.

Sterilamps produce more than 80 per cent of their output in the region of 2,537 angstrom units and also provide a controlled amount of radiation in the ozone-producing part of the ultraviolet spectrum. This minute amount of ozone, never more than one-half part per million parts of air, is of direct benefit in protecting shaded portions of meat and other products stored in a room which is irradiated. Thus the air in the meat storage room is largely freed of living organisms—not only where there is direct radiation, but also in areas where the direct rays cannot penetrate.

Retards Meat Spoilage

If meat were sterile when placed in such an environment, it would keep an exceptionally long time, since there would probably be no infection from the air and mold or slime surface spoilage would be absent. However, there is always some infection of the cut surfaces and in time there will be some development of organisms hidden in the surface tissues, even in an unsuitable environment.

Because seeding of the surfaces from air is practically eliminated in the irradiated room, the only growth of mold and slime which occurs is from previous seeding. Because the environment is decidedly hostile to bacteria and mold growth, the rate of development of organisms is greatly retarded.

Bacteria grow by dividing, while mold more nearly resembles a plant, takes root and produces spores, or seeds, which in turn produce other mold plants. Fortunately, this process requires more time than does the development of enough bacteria to produce visible slime. Mold requires ten to 50 times as much ultraviolet radiation to kill as does the usual slime-forming

By A. R. DENNINGTON
Westinghouse Lamp Division



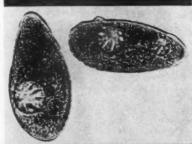






FIG. 1.—PARAMESIA KILLED

Strip shows disintegrating effect of Sterilamp radiations on paramesia, single cell organisms found in stagnant water. Top picture shows normal paramesia; in the second, bactericidal radiation has caused the organisms to swell and become less active; blisters form as exposure is lengthened (third view), and blisters break and organism disintegrates. Time, 2 minutes.

bacteria. Incipient mold which develops in a refrigerated meat room under radiation does not propagate readily or reach any luxuriant growth. Mold spores floating in the air are killed or rendered incapable of full development. The rate of bacterial growth is greatly reduced by killing many of the organisms during their life cycle.

Results of Radiation

Practical results of the sanitizing ultraviolet radiations are illustrated in the comparison of two beef short loins, see Figure 2, held for about four weeks in the same large holding room. The one on the right was in a compartment shielded from the rest of the room by light wall board partitions and under Sterilamp radiation; the other was in the main room without irradiation and developed the usual amount of mold, slime and high odor. Protective effects of the bactericidal rays thus reduce spoilage and trimming. Storage of meat is less dependent upon low temperature and the advantages of high relative humidity may be enjoyed.

Sterilamps are slender tubes of special glass which is transparent to the bactericidal wave-lengths of ultraviolet but screens out all except a small part of the short waves below 2,000 angstrom units. Hence the radiations are selected for bactericidal use and produce a mininum of wave-lengths in the visible spectrum or in the region normally used for medical treatment. The lamps are made in four sizes, see Figure 3, with 30-inch, 20-in., 10-in., and 3-in. active lengths and overall lengths respectively of 34½, 24½ and 8¼ ins. All except the smallest have cold, or non-heated electrodes and metal caps or terminals at each end. They require two porcelain sockets per lamp.

Voltage Requirements

The smallest lamp, WL-793, is for use in domestic refrigerators and other small compartments. It is made up with an intermediate screw base and is operated by a small current regulating transformer supplying an open circuit secondary voltage of about 230 volts. One lamp of this size will sanitize about 25 cu. ft.

The 10-in., 20-in. and 30-in. lamps are operated through transformers of the high reactance type, such as those used for neon signs. Starting voltages range from 400 for the 10-in. lamp to 750 volts for the 30-in. lamp, with operating voltage of 275 to 475 at normal room temperatures and rising to 525 volts when 30-inch lamps are operated at about 36° F. Principal characteristics of Sterilamps are given on page 23.

Complete fixtures are available for the lamps and include a transformer, sockets and safety switch, making each unit independent and easy to connect to an alternating current circuit of 115 to 125 volts. As each lamp operates normally at about 40 milliamperes, the power required for each 30-in. lamp is 15 watts. Including the transformer loss, the power required from the line is about 25 watts. In one hour the amount of electrical energy released in the refrigerator by each 30-in. lamp is equivalent to 85 B.t.u., which is about 5 per cent of the total average service B.t.u. load per hour in a walk-in box 5 by 7 by 9 ft. (which would require one lamp).

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The number of 30-in. lamps required may be determined from the rule that one inch of effective length of lamp is required for one square foot of floor area of the refrigerator, that is, one 30-inch lamp for 30 sq. ft. of floor pro-

be placed in the air passages just below the edge of the bunker if the latter is low. Blower units may make it necessary to use deflectors to prevent a blast of cold air over the lamp. Such a blast condenses the mercury in the tube so that there is insufficient mercury vapor to carry the electrical discharge and produce normal ultraviolet output.

Sterilamps are easy to install in their self-contained fixtures and require little maintenance. Light deposits of dust reduce the output slightly and heavy deposits in greater proportion; a thin film of oil or grease will absorb most of the bactericidal radiations. The lamps should be wiped carefully at least once a week with a cloth moistened in water or alcohol. Such care will insure good output from the lamps and permit effective radiation at all times. Alcohol is recommended as a cleaning



FIG. 2.— IRRADIATED AND UNRADIATED

Two short loins of beef held for four weeks at 34 degs F. and 85 per cent relative humidity. The one on the left was not radiated and is covered with white mold. The one on the right was radiated and is free of mold and slime. Considerable trimming would be required on the unradiated loin.

viding the ceiling is not higher than 10 ft. Where the meat is stored on rails, it is good practice to arrange the lamps in rows between the rails, as in Figure 4, and space them in the rows to give fairly uniform radiation throughout the room. The object in any installation of bactericidal radiation is to place the lamps so that uniform distribution is obtained throughout the storage space.

An installation in a retail store refrigerator may be modified by presence of low bunkers or by the position of the blower type unit. Where overhead coils are used and there is sufficient clearance, the lamps are placed under the centers of the bunkers. Sterilamps may agent where there is any coating or accumulation of grease.

In replacing lamps in a fixture it is necessary to remove the cover of the transformer box. This opens the primary circuit, the socket may be slipped back to allow removal of the lamp and its replacement. The socket is then clamped in place and the cover of the box replaced and fastened.

Any device for sanitizing the air, walls, ceiling, etc., in working and storage spaces, or for the protection of product must, because of the very nature of the conditions, be dependable and have long effective life. If the protection varies widely from day to day,

or requires constant attention to maintain it at the necessary intensity, results will not be uniform or consistent. Any generator of ultraviolet for bactericidal use must have long life, well-maintained output throughout life and must be easy to replace.

Packer's New Tool-

Bactericidal

Radiation

violet radiation—has been made available for the meat packing in-

dustry and retail meat stores. It

has already brought about some changes in plant operating and

merchandising methods. Enthusi-

asts and practical meat men have

predicted a steady growth in the

application of this new aid in

meat packing and sausage manu-

used in meat aging operations

and for protecting products in

coolers and showcases against air-

borne mold spores and spoilage

bacteria. In the preservation of

meat the radiations from ultra-

violet sources have one primary

function-the nearly complete de-

struction of living organisms which float in the air and lodge

on product. This sanitizing effect

of the ultraviolet radiation in the

region of 2,537 angstrom units

lengthens the period during which

fresh and processed meats will

peared in THE NATIONAL PRO-

VISIONER describing sterilizing

lamps and their applications in

meat packing and sausage manu-

facturing plants. Two articles, of

which this is the first, have been prepared to assemble all the fundamental facts on lamp sterili-

zation in convenient form. This

article deals with the lamps and

their installation. The second will describe the application of the

lamps in meat plants.

Numerous articles have ap-

remain in prime condition.

Ultraviolet radiation is being

facturing plants.

A New Tool-bactericidal ultra-

All sources of ultraviolet deteriorate gradually because of physical changes in the glass known as solarization. These changes are much more rapid during the first 100 hours than later; hence, the output of Sterilamps at 100 hours is taken as the reference point to which output or intensity readings throughout life are compared. Test results indicate a reduction of about 9 per cent of initial output per 1000 hours of operation. The warranty is based on six months continuous service and an end of useful life at 50 per cent of initial output,

Sterilamp installations are calculated on the basis of 50 per cent lamp output being sufficient to give the needed

(Continued on page 23.)

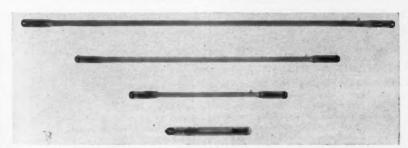


FIGURE 3.—FOUR SIZES OF STERILAMPS

Top to bottom, 30-in., 20-in., 10-in. and 3-in. effective lengths. Overall lengths are, respectively, 34½ in., 24½ in., 14½ in. and 8¼ in.

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FACTS ON MEAT'S VALUE REVEALED BY RESEARCH

REPORTS of systematic research on a broad scale, which is opening up fresh frontiers of knowledge regarding the important part played by meat in the diet, were presented to the annual meeting of the National Live Stock and Meat Board, held recently in Chicago.

Among the findings from research work which the Board has supported were those covering work in vitamin deficiency, the effect of high protein diets on blood pressure, iron metabolism studies, experiments in the use of desiccated beef in infants' diets, and of lard in treatment of eczema. All pointed to the approach of a new era of appreciation with respect to meat's high dietary value.

At the University of Arkansas, Dr. Paul L. Day has been studying the relation of vitamin M deficiency to nutritional cytopenia (a blood disease) in the monkey, and its probable relationship to one type of dysentery. Although conclusive findings are not yet available from this study, considerable progress was reported.

Experiments working toward the iso-

lation of vitamin M have been continued. It has been found that only one of several liver concentrates is a good source of the vitamin. A small amount of this concentrate, it was reported, has maintained a monkey in good health for more than 1½ years.

Further work in progress at the University of Arkansas includes an assay to determine the content of vitamin M in a typical muscle meat—beef round—and another with cured ham, neither of which has been in progress long enough to yield definite results. Although it is clear that lean beef is not as good a source of vitamin M as is liver, there is evidence that it does contain the vitamin. Further work will be necessary to give a more quantitative statement of its potency.

Pantothenic acid is now being investigated to determine any relationship to vitamin M, and supplements to other B vitamins will be studied. Work on the effect of amino acid deficiencies has been started, and preliminary observations indicate results which should be of great interest to the meat industry.

At Michael Reese hospital, Chicago,

Louis N. Katz, M. D., has been working with dogs to clarify the confused situation existing in medical literature regarding the effect of high protein diets on blood pressure and in certain kidney conditions.

From a series of experiments, Dr. Katz concludes that a high protein diet—therefore meat—has no significant effect on the blood pressure. There was an increase in the non-protein nitrogen of the blood when accompanied by severe kidney damage; and in cases of hypertension with kidney insufficiency, it was found that a high protein diet may lead to aggravation of the hypertension. These findings indicate that, except in occasional cases, no significant changes occur with meat-feeding.

Using as her subjects four healthy college girls, Ruth M. Leverton, of the home economics department, University of Nebraska, has been studying iron metabolism in human subjects on daily intakes of less than 5 milligrams. The girls were checked for periods varying from three to eight months; for the greater part of the time the subjects were on a diet adequate in all known essentials except that it was low in iron. During six 15-day periods, the iron content of the diet was increased by adding lean beef.

At all times on the low-iron diet, total iron losses exceeded intake, so that there was a net loss of this mineral from the body storage deposits. When the iron content of the diet was increased by adding meat, there was iron retention. Iron content of the blood serum decreased consistently on the low intake of iron, but rose whenever the intake was increased.

Results indicate that more than 6.5 milligrams of iron daily (the amount considered adequate) is unnecessary. A diet furnishing optimal intakes of protein, copper and vitamins will supply ample iron for maintenance and replacement in normal young women, indicating that meat, which supplies most of these essentials, is very important in the diet.

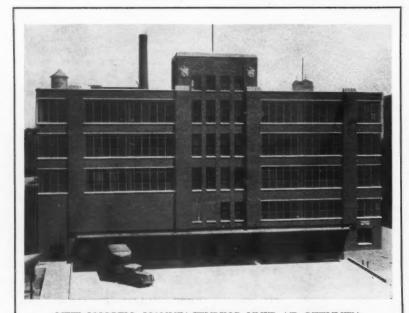
Beef for Babies

That even the tiniest infants experience no ill effects from the ingestion of meat is indicated by experiments conducted at Rush Medical College, University of Chicago, by Drs. Leo K. Campbell and Heyworth N. Sanford, in which the use of desiccated beef in infants' diets was studied. This beef had previously been found to be an excellent source of iron for the treatment of nutritional anemia in experimental animals.

One hundred and two full-term babies and 13 premature infants were used in the study. Fifty-four of the first group and seven of the latter were given the meat at as early as ten days of age. Only three babies were unable to take the formula with meat.

No effect on weight gain was observed. Little or no change in the blood picture of the full-term infants indi-

(Cnotinued on page 24.)



NEW MORRELL MANUFACTURING UNIT AT OTTUMWA

Completion of Building 27B—newest unit at the main plant of John Morrell & Co.—was announced recently by George M. Foster, vice president in charge of operations. Six-story building is of brick and concrete construction, with both glass blocks and steel window frames for maximum lighting. Six revolving smokehouses, extending the full height of the structure, have combined smoking capacity of 700,000 lbs. of product weekly. First and sixth floors are used for storage; second is devoted to product assembling and loading, while third, fourth and fifth floors house smoked meat processing operations. Building was designed by Henschien, Everds & Crombie, Chicago.



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Testing Effectiveness of Fire Fighting, Preventive Equipment

In two previous articles on the subject of fires in the meat packing industry (May 25, 1940, and November 9, 1940), The National Provisioner reviewed the principal fire hazards found in meat packing and sausage manufacturing plants, gave statistics showing the heavy damage caused annually by meat plant fires and described the equipment and precautions necessary to guard against fires and cope with them effectively. The second article dealt primarily with the functions and training of meat plant fire brigades, with special emphasis on the selection and most efficient use of

hand fire extinguishers in the plant.

The accompanying photographs are convincing evidence that the possibility of fire should not be regarded lightly by the meat packing industry or any other industry. They were taken at the Chicago headquarters of Underwriters' Laboratories, Inc., which has been called "the one place where it pays to play with fire."

In this unique laboratory, tests are constantly conducted to determine the effectiveness of devices designed for fire prevention and extinguishment, as well as of roofing materials, windows, walls and other building parts which are

subjected to exposure in the event of fire.

Although thousands of manufacturers send products to be tested for this agency's coveted tag of approval, only about half of those submitted make the grade. In some instances, products are submitted two or three times, following progressive modifications, before meeting the laboratories' rigid requirements. Once a device is approved, this non-profit service agency continuously checks its manufacture to insure maintenance of standards. Two hundred inspection offices have been established throughout the United States for this purpose.

Photographs herewith, while reflecting but a fraction of the testing activities carried on by the laboratories, are of interest to the packer because they show the intensive study that is being made, under actual fire conditions, of roofing materials, hoses, sprinkler sys-

(Continued on page 46)

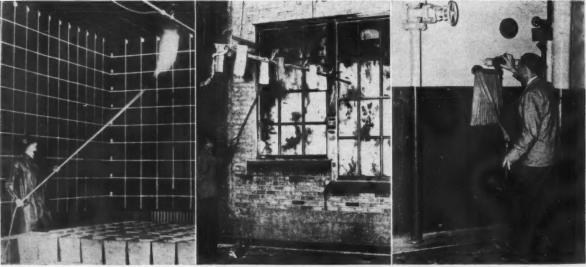
THEY MAKE PLANTS FIRE-SAFE

RIGHT.—Roofing materials are given flame spread test at Underwriters' Laboratories by method illustrated here. Flame, 4 ft. wide, is blown against roof surface by 12-mile wind; distance it travels along roofing shows amount of combustible material roofing supplies to flame.

BOTTOM.—View in sprinkler distribution laboratory (left) shows how sprinklers are tested for efficient water distribution. After sprinkler heads are set off, amount of water spread over floor area is determined by examining buckets, which occupy 1 sq. ft. each and have overlapping edges. Over 40-year period, approved automatic sprinklers have estab-



lished an efficiency record of 96.4 per cent in actual use. In test on metal-framed, wired-glass fire windows (center) heat is gradually increased. Cloths hung at various distances show relative amount of heat being transmitted. Windows are fire tested for 45 minutes, when temperature reaches 1,640 degs. F., then subjected to fire hose test from 20 ft. Testing hose and hose rack at Underwriters' Laboratories (right). One important point determined in this test is whether hose may be pulled off rack quickly without jamming after valve has been opened and water turned on. Many persons do not realize that pressure should be turned on before hose is pulled from rack. If this is not done, hose and rack assembly is very difficult for one man to manage successfully.



Page 16

The National Provisioner-July 5, 1941



Saving a few cents a pound on seasoning isn't any economy, Harry . . . I tried it and it just doesn't pay . . .



Well, . . . a dime's a dime . . . I always say . . .

Yes, but you can't afford to cut the quality of your sausage for 1-20th of a cent a pound. That's all it amounts to, Harry!





Do You Know That
Stange Make Their
Own Spice Extractions?

WM. J. Stange CO.

2534-40 W. Monroe St., Chicago

Western Branches

923 E. Third St., Los Angeles

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Soluble Seasonings • Peacock Brand Certified Food Colors Branding Inks • Nitrite Tablets • Curing Tablets



A NATIONAL emergency exists! You have been called upon to "keep your wheels turning"—and production at

its peak. A water shortage, or failure would play havoc with your program. Save time, worry and possible shut down by putting in your own Well Water System.

Select the most dependable system made. That means Layne. Select it for its proven reputation of highest efficiency unquestionable quality and outstanding engineering features. Select a Layne Well Water System because the Layne organization has the men. equipment and skill to do the job complete and right in the shortest possible time—anywhere in the United States or possessions.

Layne Engineers will cooperate gladly in making a survey of your water supply needs. They are qualified specialists in Well Water Supply problems, and will collaborate with you, your engineer or plant superintendent. There is no obligation.

"For Defense" is a new bulletin just issued which pictures and lists defense work completed for air fields, army camps, munition plants, etc., by Layne. It is free. Address

LAYNE & BOWLER, INC. Memphis, Tenn.

LAYNE PUMPS & WELL WATER SYSTEMS

- AFFILIATED COMPANIES

Layne-Arkansas Co	Stuttgart, Ark.
Layne-Atlantic Co	Norfolk, Va.
Layne-Central Co.	Memphis, Tenn.
Layne-Northern Co	Mishawaka, Ind.
Layne-Louisiana Co	Lake Charles, La.
Layne-New York Co.	New York City.
Layne-Northwest Co	
Lavne-Ohio Co.	Columbus, Ohio.
Layne-Texas Co	
Layne-Western Co	
Layne-Western Co. of Minns	sota Minneapolis, Minn.
Layne-Bowler New England	Corp Boston, Mass.
International Water Supply.	London, Ontario, Can.

MEAT TRADE IN JUNE

Following reduced supplies and improved demand, which was created to a considerable degree by the government's pork buying program for supplies for American armed forces and for shipment abroad, prices of hogs advanced approximately 13 per cent during June, reaching the highest levels in the last four years, the American Meat Institute pointed out this week in a review of the livestock and meat situation for the past month.

Although supplies of all classes of livestock in June were considerably greater than the average supplies for June during the ten-year period, 1931-40, they were, with the exception of cattle, smaller than supplies during the same month last year, and considerably smaller than supplies during May this year. Little change occurred in prices of cattle during June, although prices of the heavier weights of better steers declined slightly. Prices of lambs and calves advanced substantially during the month.

The estimated reduction in supplies of pork during June, as compared with a year ago, was offset by an increase in production of beef, and aggregate supplies of meat during June are estimated by the Institute to be about the same as a year ago. Aggregate production of all meat during the first six months of 1941 is estimated as slightly greater than during the same period last year, although substantially greater than the average of that period during the ten years, 1931-40.

With meat supplies in June smaller than during the previous month, and with the product being in greater demand, wholesale prices of practically all grades and classes of meat, with the exception of veal, advanced somewhat during the month. Veal prices declined slightly and prices of the better grades of beef remained about the same.

OPM IS REORGANIZED

The Office of Production Management is establishing industry advisory committees and commodity sections to expedite the defense program. Under this plan each major industry will deal with a single division of the Office of Production Management through a commodity section instead of having to go in turn to the production, priorities, and purchases divisions. The industry advisory committees will enable the Office of Production Management to discuss problems of a particular industry with a group selected by that industry to represent it.

The new commodity sections—one for zinc, one for steel, etc.—will be completely centralized units in which all OPM problems relating to the commodities concerned can be handled. For instance, all questions about zinc, whether on priority, production or purchasing, will be considered and handled in the zinc section, under the su-

pervision of a commodity section chief.

Donald M. Nelson will assume primary responsibility for sections where purchasing problems are of paramount importance, such as textiles, food, drags, and clothing.

1939 INDUSTRY INVENTORIES

The wholesale meat packing industry in the United States at the beginning of 1939 had inventories of finished product amounting to \$126,126,376 and closed the year with comparable inventories valued at \$125,619,685, according to a preliminary report by the Bureau of the Census covering inventories in the hands of manufacturers in 1939 and 1937.

Inventories of materials and supplies of the wholesale meat industry rose from \$31,159,149 at the beginning of the year to \$32,819,594 at the end of the period. Value of product of the industry in 1939 was \$2,648,325,552.

Sausage manufacturers operating independently of meat packing establishments had finished product inventories of \$3,491,326 at the beginning of 1939 and materials and supplies on hand valued at \$4,687,186. At the end of the year, these totals were \$3,787,424 and \$4,972,004, respectively. Value of product of the industry in 1939 is reported to have been \$208,048,345.

BUILDING COSTS RISING

Small but widely distributed price advances in masonry materials, a few lumber items, painting and roofing materials and labor rates brought a slight increase in building construction costs between April and May, the American Appraisal Co., New York, reported on June 17.

The company's construction index, based on labor and material prices in 30 representative cities, stood at 215 per cent of the 1913 average in May, against 213 in April and 202 in May of last year. The construction labor index advanced from 254 per cent of the 1913 norm in April to 256 per cent in May, as compared to 244 per cent in May, 1940.

MEAT TRADE IN INDIANA

On a product-value basis, the meat packing industry ranked fourth among Indiana industries in 1939, according to information just released by the Bureau of the Census. The state's 67 meat packing establishments in that year turned out product valued at more than \$80 million, giving the state twelfth position in meat packing among the 48 commonwealths. The Hoosier state in 1939 gave employment to 4,945 men and women in its meat packing establishments, paying out \$66,342,344 during the year for livestock, supplies, fuel, power and other items.

THIS SYSTEM ASSURES YOU 1. Constant refrigeration. 2. Immediate availability. 3. Lightness in weight. 4. Operation only when the doors are closed, thus refrigeration is not wasted

while doors are open.

- 5. No danger of mechanical failure.
- 6. Flexibility for all outside temperature requirements.
- 7. No costly replacements.
- 8. No high depreciation or amortization charges.

Give your meat products the advantages of dependable refrigeration plus beneficial CO2 bloom protection by the application of this new and approved type "DRY-ICE" truck bunker for peddler trucks. Write your nearest distributor for more complete details about economical "DRY-ICE" refrigeration.

INCORPORATED

General Offices: 60 EAST 42nd ST., NEW YORK, N.Y.

NATION-WIDE "DEY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

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Up and down the MEAT TRAIL

A. D. White Feted; Serves Swift & Company 50 Years

A. D. White, director of public relations for Swift & Company, was singularly honored on June 24 at a lunch-

O TO

A. D. WHITE

eon tendered him by the company's officers and directors in recognition of his 50 years of service with the Swift organization.

Acting as host at the luncheon, Charles H. Swift, chairman of the board, presented Mr. White with a sterling silver tray bearing the engraved initials of every Swift officer and director. In the

center of the tray appeared the words, "Our congratulations to Arthur D. White, good friend and fellow member of the Swift organization, upon completion of 50 years of continuous service—1891—1941." He was showered with congratulatory greetings from members of the industry.

Mr. White enjoys the unique distinction of having been hired as an office

boy by G. F. Swift, founder of the company, of having grown up with Mr. Swift's sons and helping train other members of the Swift family in the business. "Only A. D. White has had such a long and continuous connection with all branches of the business and the men who make each branch "tick'," said the Swift Arrow.

Armour Plant Passes Million Man-Hours Without Accident

There was a tense moment at the So. St. Joseph plant of Armour and Company at 10 a. m. on June 26. The plant was just reaching one million man-hours without a lost-time accident, and was on its way to a record.

The best mark ever attained by this plant was 2,275,584 man-hours, established between June 2, 1938, and September 19, 1939. This record was recognized by the National Safety Council as constituting the lowest accident frequency rate in the industry.

The 1,000,000-hour mark attained on June 26 was accomplished under George Damsel, general manager. Victor Friend, safety engineer who plays an important part in the plant's vigorous safety program, conducts these operations under the direction of L. B. Shewmaker, personnel manager.



ARMOUR GROUP BEGINS DEFENSE STAMP PURCHASES

Members of the Armour Men's Social club, active group at the company's So. St. Joseph, Mo., plant, shown as each man was presented a booklet containing one 25c defense stamp as a starter toward purchase of a \$25 bond. Seated at the table are Harry Armstrong, vice president of the club, and Lester Dolton, secretary-treasurer. Standing directly in front of the table, ready to receive their stamp booklets, are (left to right) O. A. Sautter, assistant superintendent; F. W. Hess, office manager; George H. Damsel, general manager of the St. Joseph plant, and H. L. Croul, president of the club.

Kansas Plant Expanding to Handle Chip Steak Franchise

New \$10,000 unit of the Kaw Packing & Provision Co., Topeka, Kans., will be ready for occupancy within the next few weeks. The company plans to add between 30 and 35 employes to its staff at the time, it is reported. Of the company's present personnel, 14 employes have been with the organization since its founding in 1922.

The firm was incorporated on May 1 in order to handle a Chip Steak franchise recently granted for an eightstate area. According to Dr. Albert Kushner, president of the packing firm, the company was granted the franchise by the National Chip Steak Co. because it is ideally located in the center of a vast beef-producing area and because the Topeka labor situation is favorable.

Officers of the reorganized company, in addition to Dr. Kushner, include James M. Brier, vice president, Margaret Osborn, secretary and treasurer, and Albert Kushner, jr., J. Glenn Davis and Cyrus Crane, directors.

Frye Seattle Terminal Sold

The streamlined terminal built at Seattle in 1931 by the late Charles H. Frye, Seattle meat packer, capitalist and art patron, has been sold by the estate of Emma Frye and Frye & Co. for approximately \$90,000. The structure, designed for motor freight use, was bought by the Freightways Terminal Co., a newly formed organization. It had become widely known in the highway transport industry of the Pacific coast area.

Mr. Frye, one of the most colorful figures in the meat packing industry on the West coast, died on May 1, 1940, at the age of 81.

Goings and Comings . . .

C. E. Burk, credit manager, Rath Packing Co., New York, is enjoying a few weeks' vacation. Other Rath vacationists at this time are J. F. Stolte, New York district manager, and J. H. Stout, beef house manager, who have chosen motor trips to the West and will visit the home office at Waterloo.

J. A. Revelle, general sales manager of Swift & Company, has been visiting the Pacific coast properties of the organization.

Joe W. Graf, sales manager, and Aladar Fonyo, chief chemist, Wm. J. Stange Co., Chicago, attended the recent convention of the Institute of Food Technologists at the William Penn hotel, Pittsburgh, Pa.

Personalities and Events Of the Week

B. C. Darnall, Northwest manager for Swift & Company, accompanied by Mrs. Darnall, is vacationing in the East.

Harry J. Fenner, 66, who retired in September, 1938, as superintendent of the So. St. Joseph, Mo., plant of Swift & Company, passed away in Hollywood, Calif., on June 24. His period of service at St. Joseph extended from the time of the World War until his retirement. He had previously been affiliated with the company at Omaha.

Liebmann Packing Co., located near Green Bay, Wis., is planning an addition to its plant.

Maurer-Neuer Packing Co., Arkansas City, Kans., formerly known as the Keefe Packing Co., is now in operation in its remodeled plant, and steady growth is expected. Officials of the company include A. B. Maurer, president, Carl C. Neuer, vice president, and Stanley Spencer, secretary-treasurer. Mr. Maurer and Mr. Neuer are residents of Kansas City.

William Williams, 78, owner of the Williams Meat Packing Co., Columbus, O., died on June 25 at his home following a month's illness. Born in Wales, he had been a resident of Columbus for 55 years. Entombment was in Amaranth Abbey.

Slaughtering of hogs began on June 23 at the \$65,000 plant of Carolina Packers, Inc., newly established Smithfield, N. C., firm. The company plans to expand its livestock buying and processing operations immediately. Officers of the corporation are Floyd Price, president, J. Hunter Strickland, vice president, J. A. Jones, secretary and general manager, and Holton Wallace, A. F. Bowen and Jack B. Wooten, directors.

M. A. Maloney, 80, for 20 years manager of the Swift & Company branch house at Greensburg, Pa., until his retirement several years ago, died on June 17 in Denver after a prolonged illness.

A. Bernhard Dietrich, retired general manager of Louis Burk, Inc., wholesale meat dealer of Philadelphia, died at his home on June 22 at the age of 73. He retired in 1918.

Fire, originating in an overheated smokehouse, last week caused damage estimated at \$1,000 at the plant of the Shamokin Packing Co., Shamokin, Pa.

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George L. Pfordt, 66, son of the late Charles Pfordt, northside Pittsburgh pioneer packing and provision dealer, died June 28 at a Pittsburgh, Pa. hospital, following a prolonged illness. He had served for many years as branch manager for Armour and Company at Steubenville, O., and had also been affiliated with Kingan & Co. and Wilson & Co.

Roy Brahm of Ed. Brahm, Sr., wholesale meat packing firm of Pittsburgh, Pa., reported early June business was showing a 30 per cent improvement be-

cause of "luck" resulting from aggressive salesmanship.

Robert T. Foster, assistant manager of the Sioux Falls plant of John Morrell & Co., recently received an appeal from Harry D. Oppenheimer, Oppenheimer Casing Co., Chicago, on behalf of the American Committee for the Defense of British Homes. Circulation of the letter around the office resulted in the contribution of several items of considerable value, a Sioux Falls columnist reports.

Three firemen were injured on June 22 while battling a minor blaze on the top floor of a four-story warehouse at 790 W. 132nd st., New York City, occupied by the Five Sons Provision Co., Inc. The fire did slight damage.

Sales of livestock brought \$305 million to livestock growers of Southern California in 1940, giving them the most lucrative year since 1937. Ohio farmers received more than \$100 million for their meat animals last year. On a product-value basis, Ohio's meat packing industry ranked fourth among the state's manufacturing industries in 1939, according to Bureau of the Census figures.

Philip E. Holz, sr., prominent Charleston, W. Va., business man and president of the P. E. Holz Son's Co., wholesale meat packing plant, died on June 28 at the age of 87, following a year's illness.

Merrill A. Watson, executive vice president, Tanners' Council of America, has been elected secretary-treasurer of the Trade Association Executives of New York City.

Following several months of effort by the Marion county, La., chamber of commerce, a cooperative locker and meat curing plant, costing about \$25,000, has been assured for the county. A location is being sought.

Elmer Peterson, John Marthaler, George Knoefel and Rogers George have been added to the board of directors of the St. Paul Livestock Exchange, according to an announcement by W. P. Dolan, secretary.

More than 500 persons attended the annual Swift & Company picnic at Willow Mills park, Harrisburg, Pa., recently. Prizes were awarded to winners of the various contests held.

The \$50,000 plant of the Crocker Packing Co., Tecumseh, Okla., destroyed by fire on May 3, will reopen about the middle of July, according to an announcement by J. W. Crocker, plant manager. Purchasing of cattle and hogs has been resumed, and it is planned to increase the company's space and facilities in the new building.

The 26 wholesale meat packing plants in the Pittsburgh, Pa., industrial area employed 1,500 wage earners during 1939, according to the census of manufactures, paying \$2,217,406 in wages and turning out \$30,142,900 worth of product. There were also nine sausage manufacturing establishments, which produced \$1,974,554 worth of product and paid \$108,881 in wages.

Danahy Packing Co., Buffalo, N. Y., received a certificate as second-place winner in the first annual statewide accident prevention contest sponsored by the State Insurance Fund.

Edellyn Master Mercury, young bull from Thos. E. Wilson's Edellyn farms,

(Continued on page 40)

WEST COAST GOLF FANS

Three reasons why Swift & Company's golf tournaments in Portland, Ore., have been a success are (left to right) Arthur Earnshaw, B. C. Darnall, Pacific Northwest manager for Swift & Company, and H. A. Lar-son. The cup being held in the photo by Mr. Darnall was donated by the company and must be won three successive times before becoming a permanent award. Staged three times annually, the company tournaments are eagerly awaited by the many employes who participate in them. Since this photo was taken, Mr. Earnshaw has been called to duty a captain in the 181st field artillery at Camp Hunter-Liggett, California.





GEARMOTORS GIVE THE ADVAN-

TAGE OF HIGH SPEED MOTOR

EFFICIENCY & POWER FACTOR

In the design and construction of Westinghouse Gearmotors, Westinghouse engineers do not consider the reduction gears and the electric drive as separate units. A Westinghouse Gearmotor is designed, built and tested as a complete slow speed drive

—a drive in which all parts are matched to provide maximum performance. By building its own gears Westinghouse gives

the geared drive exactly the characteristics necessary to get the highest efficiency possible from the complete unit.

Another advantage for the user is the fact

that Westinghouse Gears are made of heattreated, forged steel, cut by the hobbing process—the most accurate method of gear cutting yet devised. This assures quiet operation and the ability of the reduction gears

> to transmit the full torque of the motor under load and to withstand the shocks of severe service.

For complete information on how you can cut operating costs for your slow speed drive requirements, write or call Westinghouse Electric & Manufacturing Company, Dept. 7-N, East Pittsburgh, Pa.

J-07180

Westinghouse GEARED DRIVES



Design and Equipment Of a Hog Chill Room

BEEF slaughterer planning to kill hogs asks THE NATIONAL PROVI-SIONER for information on rail spacing. capacity, refrigeration required and the refrigeration methods used in a modern hog chill room.

The hog chill room is usually planned on the basis of bays 16 ft. square. A bay is the area enclosed by four supporting columns or by two columns and the chill room wall. It is customary to place six rails in this 16-ft. space between column rows, the rail spacing being 2½ ft. Since six times 2½ ft. is only 15 ft., the other 12 inches are the allowance from the center line of the two rows of columns to the column edges, or 6 in. on each side. Each bay has 96 lineal feet of rail.

Capacity calculations are usually based on hogs of an average live weight of 200 lbs., or a dressed weight of 133 lbs., with 15 hogs to each rail and 90 hogs to the bay. This allows a little more than one lineal foot of rail per hog. Hogs should not touch.

Utilizing modern methods of chilling, in a well-constructed and adequatelyinsulated chill room, approximately 1 ton of refrigeration will be required to chill 6,000 lbs. of hogs. All losses, such as heat infiltration and heat from electric lights, workers, equipment, etc., are provided for in this figure.

The trend toward use of unit coolers in hog chill rooms has continued steadily. These machines are economical and efficient. One or more unit coolers will be required, depending on size and shape of chill room, number of hogs to be chilled and speed at which chilling is to be done. Ducts may or may not be required to obtain uniform air circulation and uniform temperature

throughout the cooler.

If this packer plans to use a unit cooler in his hog chill room he should arrange to have the unit selected and its installation planned by a refrigerating or air conditioning engineer. Proper conditions of temperature, relative humidity and air movement must be provided for best results. Not only must the proper size and type of unit be selected, but it must also be installed properly and operated correctly. Most salesmen for unit cooler manufacturers are capable of planning a unit cooler installation for a hog chill room.

A TON OF REFRIGERATION

A ton of refrigeration is about equal to the cooling effect obtained when 2,000 lbs. of ice is melted in 24 hours. To be exact, one ton of refrigeration equals 288,000 B.t.u. per 24 hours. This is cooling at the rate of 200 B.t.u. per minute. It is usually considered that 1.6 tons of refrigeration are required to produce one ton of ice, as the water must first be cooled to the freezing point and there are unavoidable losses

HOW BACTERICIDAL LAMPS OPERATE

(Continued from page 13.)

sanitizing effect. In some cases special compensators are installed to reduce the current and hence the output during the early part of the lamp life,

The cost of wiring is kept at a minimum by omitting the devices used for voltage control.

The ultraviolet radiation from the

FIG. 4.—STERILAMP INSTALLATION

Here is a Sterilamp installation used in connection with the Tenderay process for tendering beef. The bactericidal lamps are mounted between the rails and spaced to give fairly uniform radiation throughout the room. The number of 30-in. lamps required may be determined from the rule that one inch of effective length of lamp is required for one square foot of floor area of the cooler, providing the ceiling is not higher than 10 ft. Thus one 30-inch lamp would be used for each 30 square feet of floor space.



and to provide increased voltage and current later to boost the output to compensate for gradual deterioration. This type of control is desirable for large installations and in hospital operating rooms or in wards and corridors

lamps may be measured by means of a small indicating meter which is a modification of the ordinary foot candle meter for measuring illumination. Because of the small amount of energy available the meter must be placed di-

	Sterilamp WL-793	Characteristics WL-782-10	WL-782-20	WL-782-30
Effective length, inches Overall length, inches Max. diameter, inches	3 8¼ ¾	10 14 1/2 1/8	20 241/4 34	30 341/2 36
Starting voltage, A C Operating voltage, A C. Current range, amps. Effective life	105	400 275 .030050 6 mos.	575 375 .030050 6 mos.	750 475 .030050 6 mos.

for the protection of patients and prevention of cross infection.

In most commercial installations the gradual reduction of ultraviolet output is not noticed nor is it important until reduced to the point where bacterial and mold growth are not controlled.

rectly against the lamp. This meter cannot be used to indicate ultraviolet radiations from sources which operate at temperatures far enough above the surrounding air to feel hot to the touch because the meter is sensitive to heat waves as well as to ultraviolet.

B.t.u. VALUES

A meat plant master mechanic writes to THE NATIONAL PROVISIONER as fol-

"I recently read an article in another publication which stated that the refrigerating effect of solid carbon dioxide is 275 B.t.u. per pound. I am interested in knowing the B.t.u. values of water ice and eutectic salt ice. Will you please give me this information."

Relative B.t.u. values of solid carbon dioxide (CO2), water ice and eutectic ice are as follows:

According to Bureau of Standards data, 1 lb. of solid carbon dioxide absorbs 275 B.t.u. in changing from a solid at minus 109 degs. F. to a dry gas at 32 degs. F.

One pound of water ice (ignoring the influence of the varying small percentages of "heavy water" having a melting point above 32 degs. F.) absorbs 144 B.t.u. in changing from ice at 32 degs. F. to water at same temperature.

One pound of eutectic brine ice absorbs 131.42 B.t.u. in changing from ice at minus 6 degs. F. to brine at 32 degs. The B.t.u. value of eutectic brine ice when it changes from solid at minus 6 degs. F. to liquid at minus 6 degs. F.

Specific heat of eutectic brine aver-

ages approximately .787 B.t.u. This means that 1 lb. of brine will absorb about .787 B.t.u. for each change of 1 deg. from minus 6 degs. F. to 32 degs., or a total of 29.90 B.t.u. for a change of 38 degs. When this is added to the 101.52, the sum is the total B.t.u. value of 131.42 for eutectic in changing from minus 6 degs. F. to 32 degs. F.

Meat Board Research

(Continued from page 14)

cates that the usual fall in hemoglobin and blood count is perfectly normal. In the premature babies, however, the group fed meat was protected against anemia just as well as the control group, in which inorganic iron was added to the formula.

Dr. C. A. Elvehjem of the University of Wisconsin reported on vitamin studies made under his supervision. In his opinion the meat industry leads the food industries which are obtaining facts on the nutritive qualities of their products and making the facts available.

During the past year, his laboratory has finished studies on nicotinic acid, employing a chemical method which is shorter than the animal assay. A bacteriological method has now been devised which is still simpler and can be used for determining amounts too small to be detected by the animal method. It can detect 1 milligram per 100 grams of dry material (as in corn or cornmeal), whereas dry liver contains 60 to 80 milligrams per 100 grams.

A method for determining vitamin B_6 (pyridoxin) has been developed during the past year and has been used to assay all samples of meat and meat products. Muscle tissues are as rich or richer than liver or kidney in their content of this vitamin. Studies on pantothenic acid have been continued.

In attempting to summarize the knowledge on nutritional value of meat, what started out to be a bulletin by Dr. Harry A. Waisman has developed into a book to be published by the Burgess Publishing Company of Minneapolis. This book surveys the general nutritive value of meat and discusses its vitamin A and C content. There are chapters on vitamin B₁, riboflavin, nico-

tinic acid, vitamin B₈, pantothenic acid, the general value of meat in supplying the B complex, and a summary showing each one of the B vitamins contained in animal tissues.

Dr. Waisman pointed out that other factors, such as cholin, inositol and biotin, need attention. Meat comes into the picture in every case in respect to the other B vitamins. Dr. Waisman said he did not know what man would do for B vitamins in the diet if it were not for meat.

Dr. George R. Burr of the University of Minnesota reported progress in the fat studies being made under his direction. In addition to their vitamins, fats are essential in the diet of higher animals because they need certain fatty acids. Only animal fats contain both the completely curative fatty acids—linoleic and arachidonic. Many common diets of animal and man are so low in these acids that deficiency symtoms develop early. (Last year Dr. Elvehjem reported a study showing that a very large percentage of dog food is deficient in linoleic acid.)

Fat Vital in Diet

For the most rapid growth of young animals, and for the highest efficiency of muscular work by man, the diet must include a plentiful supply of fat (at least 20 per cent of the calories). Hydrogenation of vegetable fats reduces the essential fatty acids to such low values that animals fed on them frequently develop deficiency symptoms. Furthermore, such solid fats as lard produce much better growth in rats and calves than do the liquid fats (corn oil).

A generous supply of fat in the diet reduces the need for vitamin B; at the same time it gives strong protection against acrodynia, a skin disease due to lack of vitamin Bs. There is also evidence that the essential fatty acids may greatly alleviate egg white injury. Much of the foregoing evidence has been obtained during the past year.

On the following points more work is required: First, there appears to be a relationship between the unsaturated fatty acids and the action of carotene or pro-vitamin A in the body. There seems to be some relationship between such fatty acids as linoleic and the need for

vitamin A. In the case of an insufficiency of certain factors of the vitamin B complex, a high content of linoleic acid produces more rapid decline of the experimental animals.

The interrelationships of vitamins and fats are now being studied intensively at Minnesota. If lard is protected against rancidity, vitamins A and E are retained and the unsaturated fatty acids are more useful.

Lard and Eczema

Dr. Arild E. Hansen, also of the University of Minnesota, reported on some of the clinical evidence he has obtained in studying the alleviation of eczema, a common skin disturbance in children. Many of these cases have baffled the physician. In his studies Dr. Hansen found that babies with eczema had blood fat with a low iodine number (a measure of the unsaturated fats). This has been confirmed elsewhere. He tried feeding fat rich in unsaturated fatty acids (lard) with a resulting increase in the blood fat iodine number and improvement in the eczemis.

Dr. Clark W. Finnerud of Rush Medical College, Chicago, then presented a brief summary of experience obtained in administering unsaturated fatty acids (lard) for the relief of eczema. Cases were studied in the dispensary and in the hospital; a very large percentage of the eczema patients were improved by the treatment. Sixty ambulatory cases (including a few children) were also studied. Patients suffering from eczema show a large percentage of subnormal iodine numbers of the fatty acids in the blood.

Not only was there generally a marked improvement in the clinical symptoms after lard was added to the diet, but the iodine number of the fatty acids in the blood rose. A change in the bromide values (a measure of the arachidonic acid content) of the blood fatty acids was not accompanied by clinical improvement. This indicates that eczematous patients are not deficient in arachidonic acid, while they are probably deficient in linoleic acid. The feeding of lard has had some definite beneficial effects. Of course, other factors than diet seem to be involved, including nervous, dietary and contact factors.



PROFITS INCREASE as refrigeration costs decrease.

QUALITY OF YOUR PRODUCTS is dependent on minimum variation in storage temperatures.

With so much at stake, don't gamble! Install fast-acting, tight-sealing JAMISON-BUILT cold storage doors. They cost no more!

Consult nearest branch or address Jamison COLD STORAGE DOOR CO., Hagerstown, Md.

Jamison, Stevenson and Victor Doors





Jamison Standard Door described in Bulletin 122

Argentina Plans Lamb and Mutton Shipments to U.S.

It was reported this week that Argentina plans the immediate shipment of about 9 million lbs. of fresh lamb and mutton to the United States. Importation has been made possible by a recent ruling of Attorney General Robert H. Jackson for the U. S. Department of Agriculture.

The meat will be chilled or frozen and shipped from Tierra del Fugo, an island off the southernmost tip of the South American continent. Jackson ruled that since the island is separated from the Argentine mainland, the BAI sanitary regulation prohibiting the importation of fresh meat from the Argentine (because of hoof-and-mouth disease) did not apply if the island were free of the disease.

There is reported to be no hoof-andmouth disease on Tierra del Fugo. The island shipped large quantities of meat to Europe prior to the war. The lamb and mutton would probably go to eastern ports where it could compete on a price basis with domestic product in spite of a tariff of 5c per pound on mutton and 7c per pound on lamb.

STOCKS AT SEVEN MARKETS

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Total lard stocks at seven markets showed no recession in June but gained only 554,832 lbs. Lard holdings on June 30 totaled 242,624,387 lbs. against 242,069,555 lbs. on May 31. These stocks included large amounts purchased and held for the U. S. government.

Total meat stocks on June 30 showed a decrease of about 28 million lbs. from a month earlier, with both D. S. and S. P. holdings registering considerable declines. Total meat stocks were 235,-819,242 lbs. against 263,77,794 lbs. on May 31. The June 30 total, however, was 22,542,652 lbs. greater than on the same date last year.

S. P. meat stocks on June 30 amounted to 154,043,986 lbs., down 23,-675,324 lbs. from May 31, but 6,748,789 lbs. greater than stores on June 30, 1940. D. S. meat stocks were 49,474,667 lbs. compared with 56,002,128 lbs. on May 31. June 30 total was 9,351,419 lbs. greater than in 1940.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on June 30, 1941, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	June 30, 1941	May 31, 1941	June 30, 1940
Total S. P. meats	154,043,986	177,719,310	147,295,197
meats		56,002,128 30,056,356	40,123,248 25,858,145
P. S. lard	218,567,148	263,777,794 217,121,684	213,276,590 205,010,105
Total lard S. P. regular		24,947,871 242,069,555	24,068,191 229,078,296
8. P. skinned	17,856,472	18,973,116	17,995,378
S. P. bellies S. P. picnics	65,094,319	68,904,241 75,058,399 19,722,554	57,359,646 60,607,281 11,197,892
D. S. bellies D. S. fat backs.	37,366,549 12,030,118	41,576,323 14,335,805	26,521,480 12,853,818

MEAT IMPORTS AT NEW YORK

Imports for the period June 19 to June 25, inclusive, at the port of New York:

Point of origin	Commodity	Amount lbs.
	anned corned beefanned roast beefooked ham in tinsdible tallow	
	ed corned beef	
-Smo -Fres -Fres -Fres -Fres -Fres -Can -Fres	ked back bacon. ked buts in chilled ham. in chilled calf liver. in frozen beef liver. in frozen ham. in chilled pork tenderloins ned cooked boneless pork in in pork, shoulders. in pork ham. in pork cheek meat. ien pork cheek meat. ien beef tongues.	10 36,799 1,260 1,575 42,773 190 am 30,904 1,032 3,150 2,023 8,155 2,719 394 500 3,434
	en cow liversarters fresh chilled beef.	
—Fresh —Fresh —Fresh —Tender —Kidney —Hearts	chilled beef cuts. frozen beef cuts. frozen beef liver. loins	
	nned corned beef	
Uruguay-Car	nned corned beef	36,000

CANADIAN BRANDED BEEF

Beef branded in Canada during April, 1941, totaled 4,760,418 lbs. compared with 3,833,316 lbs. in the same month in 1940. Of this total 1,516,811 lbs. were red brand and 3,244,407 lbs. were blue brand. During the first four months of 1941 a total of 15,887,609 lbs. of branded beef was sold, compared with 14,674,330 lbs. of branded beef sold during 1940.

CHICAGO PROVISION STOCKS

Lard holdings at Chicago showed a gain of only 840,000 lbs. during the last half of June, totaling 198,863,471 lbs. at the close of trading on June 30. Total lard stocks on June 30 were 5,581,984 lbs. greater than on May 31, and 6,952,553 lbs. in excess of stocks on the same date last year.

Total clear belly stocks at Chicago on June 30 were 14,415,310 lbs., a decline of 875,955 lbs. from May 31.

Stocks of provisions at Chicago at the close of trading on June 30:

	June 30, 1941 lbs.	May 31, 1941 lba.	June 30, 1940 Ibs.
All barrel	4000	3000	200,
pork	12,867	14,398	10,796
P. S. lard1 1		94,947,707	124,753,875
P. S. lard3		44,952,149	52,336,092
P. S. lards	42,487,551	43,955,255	7,477,416
Other kinds4	6,381,552	9,426,376	7,344,035
Total lard		193,281,487	191,910,918
D. S. cl. bellies		200,002,201	202,020,020
contract	5,556,300	5,842,892	4,216,413
D. S. cl. bel-	0,000,000	010421002	4,440,440
lies, other	8,859,010	9,448,378	6,143,214
Total D. S.	0,000,020	0,210,010	0,230,223
bellies	14,415,810	15,291,265	10,359,627
D. S. rib	22,320,040	20,202,200	20,000,021
bellies	714,600	921.032	1,287,725
D. S. short fat	114,000	021,002	1,501,150
backs, lbs.	4,347,884	5,014,394	4,519,276
S. P. hams,	2,021,002	0,014,004	3,010,210
lbs	9,479,689	10,347,393	8,492,134
S. P. skd.	0,110,000	10,021,000	0, 402, 102
hams, lbs	25,949,497	29,952,730	30,890,637
S. P. bellies,	20,020,201	20,002,100	00,000,001
	31,112,550	34,472,657	28,682,959
lbs S. P. Boston	01,112,000	03,312,001	20,002,000
	6,997,778	0.000.074	F 070 000
shidrs., lbs	0,001,118	8,372,751	5,858,922
Other cuts of	10 707 077	10.014.894	D WO4 W40
meats, lbs	12,725,877	12,014,534	8,584,519
Total cuts	10× 240 40×	440 000 770	00 00H 000
meats, lbs	100,743,185	116,386,756	98,675,799
136-4	T 4 404		040 4 7

¹Made since Jan. 1, 1941. ^aOct. 1, 1940, to Jan. 1, 1941. ^aJan. 1, 1941, to Oct. 1, 1940. ^aPrevious to Jan. 1, 1940. ^aMade since Oct. 1, 1940.

Watch the Classified Advertisements page for good men.

CUT-OUT RESULTS IMPROVE SLIGHTLY WITH LOWER HOGS

With a less active hog market during the first three days this week, average hog costs were 9c per cwt. lower than last week for light and medium weight hogs and 12c per cwt. lower for heavy butchers. Total product value dropped 5c per cwt. below last week's level on the two lighter averages and increased 2c per cwt. on the heavy weights. Cut-out results improved 4c per cwt. on the light and medium weights and 14c per cwt. on the heavy hogs. However, only the lighter hogs cut profitably.

1	80-220 1	bs.—	22	20-240 1	08.—	24	10-270 1	bs.—
Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt	Price per lb.	Value per cwt. alive
Regular hams	16.2 20.3 19.5 17.4 7.3 7.5 9.3 10.8 14.4	\$3.08 .92 .81 1.93 1.91 	13.80 5.50 4.00 9.70 9.70 2.00 3.00 2.20 11.30 1.50 2.80 2.00 	21.8 16.2 19.5 17.9 17.1 11.8 7.6 7.5 9.3 9.0 14.4	\$3.01 .89 .78 1.74 1.66 .24 .23 .20 1.05 .14 .40 .09 .42	18.70 5.40 4.00 9.60 8.00 4.20 2.00 10.50 2.80 2.00 71.00	22.0 16.3 19.0 16.7 15.2 11.8 7.9 7.5 9.3 8.0 14.4	\$3.01 .88 .76 1.60 1.22 .47 .33 .25 .19 .98 .98 .12 .40 .09 .42
Cost of hogs per cwt Condemnation loss Handling & overhead. TOTAL COST PER CWT. ALIVE TOTAL VALUE Loss per cwt	\$10.60 .06 .62 \$11.28 11.34			\$10.65 .06 .53 \$11.24 11.08			\$10.57 .06 .48 \$11.11 19.72	
Loss last week Profit per cwt Profit last week	.06			.20			.53	





FOR DEFENSE

Defense means food as well as guns. Mayer's Seasoning and Curing Materials do their bit by stimulating the consumption of health-rich meats.



MAYER'S

FRANKFURTER SEASONING

"THE MAIL



"THE MU

DR A BIGGER AND BETTER FRANKFURTER BUSINESS!

Yes sir, the frankfurter business is still growing!

This year, with the demand in defense industry and training centers piled on top of the normal requirements, the volume will be bigger than ever.

Here's business that's worth making a real effort to get. You'll get a big share of it if you make your product so good that people call for it by name.

With Frankfurters as with other meat specialties, popular favor depends on the flavor... and flavor depends largely on the seasoning used. Let us help you build up the taste-appeal of your product with Mayer's Special Frankfurter seasoning.

With years of experience to guide us, we know how to compound a *special* formula that will "click" with the people to whom you sell. We have the necessary raw materials, too! Months ago we laid in reserves of the world's choicest spice crops. These are at hand to help you do a better frankfurter business. Write us!

H. J. MAYER & SONS CO.

6819-27 S. ASHLAND AVENUE, CHICAGO, ILL

CANADIAN SALES OFFICE: 159 BAY ST., TORONTO

CANADIAN PLANT: WINDSOR, ONTARIO

"THE MA

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Chicago basis, wed.	s, f.o.b. Chicago July 2, 1941	or				
REGULAR						
		S.P.				
8-10	.22	2214				
	.22	22 V 22 V 22 V				
10-12 12-14 14-16	.22	221/2				
10-16 range	.22					
BOILING E						
		S.P.				
16-18	2214	23				
18-20 20-22 16-20 range	.221/4	23				
16-20 pango	991/	23				
16-22 range	.221/4					
SKINNED I	RAMS					
	Fresh &					
Frozen	Fr. Frozen	S.P.				
10-12	24¼ @24¼ 24¼ @24¼ 24¼ @24½	241/4 241/4 241/4 241/4				
14-16	24 14 @ 24 14	2414				
10-12	241/4	241/2				
00.00	9114	24 1/2 23 1/2 22				
22-24	21	2114				
24-26	201/4	20¾ 20¾				
22-24 22-24 24-26 25-30 25/up, No. 2's inc	20%	2075				
PICNIC	·s					
		S.P.				
4- 6	1614	1000				
4- 6 6- 8 8-10	161/2	16%				
8-10	16%	16%				
12-14 8/up, No. 2's inc	165%	16%				
8/up, No. 2's inc	16%					
Short shank %-1/2c over.						
GREEN AMERICA						
18-20 20-25		1314				
WA		191/				
BELLIES						
	S	1814				
(Square Cut S	eedless)	1814				
(Square Cut S	seedless) Green	18¼ D.C.				
(Square Cut S	deedless) Green	D.C. 1914 1914				
(Square Cut S	Green •18¼	D.C. 1914 1914				
(Square Cut S	Green •18¼	D.C. 1914 1914 1714 1714				
(Square Cut S 6-8	Geedless) Green - 1814 - 1844 - 1644 - 1644 - 1645 - 1545 - 1545	D.C. 1914 1914				
(Square Cut S 6- 8	eedless) Green - 13¼ - 18¼ - 18½ - 16½ - 16½ - 15½ - 15½ - 15½ - 1 new cure.	D.C. 1914 1914 1714 1714				
(Square Cut S 6-8	eedless) Green .18½ .18½ .18½ .18½ .18½ .18½ .18½ .18	D.C. 1914 1914 1714 1714 1614				
(Square Cut S 8-10 10-12 12-14 14-16 16-18 • Quotations represent No. D. S. BEL	Es (seedless) Green •18½18½16½15½15½ 1 new cure. LIES Clear	D.C. 1914 1914 1714 1714				
(Square Cut S 8-10 10-12 12-14 14-16 16-18 • Quotations represent No. D. S. BEL	Es eedless) Green .13¼ .18½ .18½ .16½ .16½ .16½ .15½ .15½ .15½ .15½ .15½	D.C. 1914 1914 1714 1714 1614				
(Square Cut S 8-10 10-12 12-14 14-16 16-18 • Quotations represent No. D. S. BEL	Es eedless) Green	18¼ D.C. 19¼ 19¼ 17¼ 17¼ 16½ Rib				
(Square Cut S 6-8 8-10 10-12 12-14 14-16 16-18 • Quotations represent No. D. S. BEL 16-18 18-20 20-25	Es eedless) Green	18¼ D.C. 19¼ 19¼ 17¼ 17¼ 16½ Rib				
(Square Cut S 6-8 8-10 10-12 12-14 14-16 16-18 • Quotations represent No. D. S. BEL 16-18 18-20 20-25	Es eedless) Green	18¼ D.C. 19¼ 19¼ 17¼ 17¼ 16½ Rib				
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(Square Cut 8 8-10 10-12 10-12 12-14 14-16 16-18 • Quotations represent No. D. S. BEL 16-18 18-20 20-25 29-25 30-35 30-35 30-35 30-40 D. S. FAT 1	Es eedless) Green 1844 1844 1854 1855	D.C. 1914 1914 1714 1714 1615 1816 1218 1218 1218				
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(Square Cut S 8-10 10-12 10-12 12-14 14-16 16-18	eedless) Green .13¼ .18½ .18½ .18½ .16½ .16½ .16½ .16½ .16½ .16½ .16½ .16	18 1/4 D. C. 19 1/4 19 1/4 17 1/4 16 1/2 Rib 12 1/6 12 1/6 11 1/6 11 1/6 11 1/6				
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(Square Cut 8 8-10 10-12 10-12 12-14 14-16 16-18 • Quotations represent No. D. 5, BEL 16-18 18-20 20-25 25-30 30-35 35-40 40-50 D. 5, FAT 1 8-10 10-12 12-14	ES (seedless) (Green •	18¼ D.C. 19¼ 117¼ 117¼ 16½ 112½ 111½ 12½ 12½ 12½ 12½ 12½ 12½ 12½				
(Square Cut 8 8-10 10-12 10-12 12-14 14-16 16-18 • Quotations represent No. D. 5, BEL 16-18 18-20 20-25 25-30 30-35 35-40 40-50 B. FAT 1 8-10 10-12 12-14 14-16 18-18 18-20	ES (seedless) (Green •	18¼ D.C. 19¼ 19¼ 117¼ 16¼ 117¼ 16¼ 112½ Rib 112½ 112½ 112½ 11½ 11½ 11½ 11½ 11½ 11½				
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(Square Cut 8 8-10 10-12 10-12 12-14 14-16 16-18	ES eeedless) Green	18 % D.C. 19 % 19 % 117 % 117 % 12 % 12 % 12 % 12 % 12 % 19 % 19 % 19 % 19 % 19 % 19 % 19 % 19				

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, June 28	9.90ax	9.50ax	10.1216n
Monday, June 30		9.37%ax	9.871/2n
Tuesday, July 1		9.37 %ax	9.8715n
Wednesday, July 21		9.20n	9.62%n
Thursday, July 31	0.10b	9.271/n	9.75n
Friday, July 4		. Holiday. No	market.

Packers' Wholesale Prices

Refined lard,	tierces,	f.o.b.	Chgo.			 	.11%
Kettle rend.,	tierces,	f.o.b.	Chgo.			 	.11%
Leaf, kettle	rend., ti	erces,	1.0.b.	Oh	go	 	.11%
Neutral, tiero	es, f.o.b.	Chica	go			 	.11%
Shortening +	lerces o	m ?					1.434

Havana, Cuba Pure Lard Price Wednesday, June 25......14.40

FUTURE PRICES

SATURDAY, JUNE 28, 1941

	Open	High	Low	Close
LARI	0			
Sept. Oct.	9.97 \\10.2510.3510.90-55	10.10 10.621/4 10.75 10.90	9.971/2 10.25 10.35 10.55	9.97½a 10.25a 10.35a 10.55a
	es: July, 16; 832 sales.	Sept., 466	; Oct., 216;	Dec., 134;
Dec.,	n interest: 577; total,	July, 54; 8 3,444 lots.	Sept., 1,986;	Oct., 827;
CLEA	R BELLIES	:		
Sept.	13.20	13.20 13.25	13.021/a 13.20	12.75n 13.021/2 13.20

MONDAY, JUNE 30, 1941

LAKD-					
July	9.8734	9.87%	9.80	9.8	10
Sept1		10.374			
Oct1		10.45	10.00		5-1716
Dec1		10.57%			5-371/4
Sales: 3 total, 733	July, 7; S sales.	ept., 3	83; Oct.,	177; Dec.,	, 166;
Open in	terest: Ju	aly, 50;	Sept., 1	975; Oct.	, 818;

Dec., 600; commi	o, and local		
CLEAR BELLIES	3:		
July	****		12.75n
Sept12.521/2			12.521/4
Oct13.00	***	****	13.00b

TUESDAY, JULY 1, 1941

LARD-			
July10.02%-20 1	10.20	9.85	9.85ax
Sept10.25-371/2 1	10.3736	10.00	10.07%a:
Oct10.45-50 1	10.50	10.10	10.17%a:
Dec10.65-60	10.65	10.35	10.37%a:
Sales: July, 15; S total, 481 sales.	ept., 238;	Oct., 120;	Dec., 108
Sales: July, 15; S			

total, 481 saies.					
Open interest: Dec., 564; total,	July, 3,338	41; Sept., lots.	1,923;	Oct.,	810

	nosi sessasi	01000 10101	
CLE	AR BELLIE	8	
July		****	 12.75n
Sept.			 12.65b
Oct.			 13.10b

WEDNESDAY, JULY 2, 1941

TARD.

LARD

July10.10	10.10	10.0234	10.05ax
Sept10.35-3714		10.20	10.2714-25
Oct10.45-50	10.50	10.30	10.371/b
Dec10.55-60	10.65	10.50	10.57%ax
Sales: July, 4; total 216 sales.	Sept., 107;	Oct., 50;	Dec., 55;
Open interest: Jo Dec., 567; total 3,3	nly, 40; Sep 125 lots.	pt., 1,921;	Oct., 797;

CLEAR BELLIE	S:	
July		 12.75n
Sept		 12.65n

THURSDAY, JULY 3, 1941

Oct10.421/2 10.45 10.40 Dec10.65 10.671/2 10.60	10.071/4a: 10.321/4-3 10.45ax 10.621/4b		
CLEAR BELLIES			
July	12.75n 12.70b		
Sept	13.20b		

FRIDAY, JULY 4, 1941.

Holiday. No market.

(Key: b-bid; ax-asked; n-nominal.)

CANNED BEEF IMPORTS

Imports of canned beef into the United States during April, 1941:

Country																			Lbs.
Argentina	į																		5,389,510
Brazil											 						ě		695,907
Paraguay																			724,744
Uruguay .																			136,812
Duba							 			 									32,936
Canada			15												٠.				18,000
Total .						 						۰		۰					6,997,911
Value																			\$760 913

Wait Reaction To Appeal To Cut Pork Consumption

OTTAWA.-Before taking more drastic action, the Canadian Bacon Board will wait two weeks to see how the public reacts to the appeal to eat less pork so that shipments of bacon and ham to Great Britain may be increased, an official of the board said this week.

"If we find it necessary to take over all ham and bacon in Canada to meet Britain's requests we will not hesitate to do it," this official said, "but we are anxious to try out the voluntary method first.

"If we had considered this a long term problem we would have taken over all the pork, but we regard it as only temporary. Such action would put out of business many butchers and small packers whose product cannot be exported because the plants cannot qualify for government inspection. In a real emergency we would not hesitate to take such action, but we think we will soon be needing domestic consumption to take our pork surplus and then we will need the very facilities these butchers and small packers provide."

The marketing of hogs is holding up well, considerably above corresponding weeks last year, but it will require a great effort to provide Britain with 425,-000,000 lbs. of cured pork by September 15, six weeks under the original contract time, as Britain has requested.

CANADIAN HOG SHIPMENTS

Shipments of Canadian hogs to the United States continue despite the bacon price advances granted by the Bacon Board to prevent this movement. On May 2 and May 30 the Canadian Bacon Board raised the prices to packers for hog products put into cure for export to the United Kingdom.

Exports of live hogs to the United States as a result of the higher prices in this country in the period January 1 to June 19, totaled 18,751 head, according to a report from the U.S. Department of Agriculture, whereas none were shipped during the same period of 1940. The bulk of the hogs, or 14,491 head, were shipped from British Columbia, only 2,026 head being shipped from Ontario. The greater spread between the price of hogs in the West has resulted in a larger movement to this country in the West than in the East.

The price of Canadian B1 bacon hogs at Vancouver for the week ended June 12 was from \$8.66 to \$8.69 (United States) per cwt. compared with an average of \$9.13 at Toronto, whereas the price of good and choice hogs of 200 to 220 lbs. at North Portland, Ore., was \$10.05 per cwt. compared with \$9.70 at Chicago.

A meal without Meat

is a meal incomplete.

MEAT AND SUPPLIES PRICES

Chicago

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Banent. dian packe for nited prices ary 1

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5, 1941

WHOLESALE FRESH ME	ATS	Fresh Pork and Pork Products	
Carcass Beef		Pork Joins, 8-10 lbs, av	
Week ended July 1, 1941 per lb.	Cor. week, 1940 par lb.	Skinned shoulders	
Prime native steers— 400- 600	17 @18 17 @18 17 @18	Spareribs	
		trim, 2@4	
400- 600	16% @17 16 @17 16 @17	Talls	
		Blade bones	
600- 800	15% @16% 15% @16 15% @16 15% @16% 12% @18%	Kidneys, per lb 6½ 4 Livers	
Medium Steers— 400-600 15½-@16 600-800 15½-@16 800-1000 15½-@15 Heiflers, good, 400-600 15½-@15½ Hind quarters, choice 24½ Fore quarters, choice 14½	12%@18% 21 @22	Ears 4 Snouts 6	
	21 @22 124 @ 13		
Steer loins, choice, 00/65 33	unquoted	WHOLESALE SMOKED MEATS Fancy regular hams, 14@16 lbs.,	
Steer loins, No. 1	30 27	Fancy regular hams, 14@16 lbs., parchment paper Fancy skinned hams, 14@16 lbs., parchment paper Standard reg. hams, 14@16 lbs., plain. 244% @27 Standard reg. hams, 14@16 lbs., plain. 244% @27 Standard reg. hams, 14@16 lbs., plain. 244% @20% Picnics, 4@8 lbs., short shank, plain. 12% @20% Ficnics, 4@8 lbs., bong shank, plain. 18 @18% Fancy baccon, 6@8 lbs., plain. 25 % @264 Standard baccon, 6@8 lbs., plain. 23 @24 Standard baccon, 6@8 lbs., plain. 23 @24 Standard baccon, 6@8 lbs., plain. 23 @26% No. 1 beef sets, smoked Insides, 8@12 lbs. 37 @38 Outsides, 5@9 lbs. 35½ @36½ Knuckles, 5@9 lbs. 35½ @36½ Cooked hams, choice, skin on, fatted. 40 Cooked hams, choice, skin on, fatted. 35½ Cooked picnics, skin on, fatted. 35½	
Steer short loins, choice, 30/35.45 Steer short loins, No. 138	unquoted 37	parchment paper	
Steer short loins, No. 232 Steer loin ends (hips)26	25	Picnics, 4@8 lbs., short shank, plain194 @204 Picnics, 4@8 lbs., long shank, plain18 @18%	
Steer loin ends, No. 224 Cow loins20	24 20	Fancy bacon, 6@8 lbs., plain	
Cow short loins24 Cow loin ends (hips)20	22 19	No. 1 beef sets, smoked Insides, 8@12 lbs37 @38	
Steer ribs, No. 1	unquoted 19 18	Outsides, 5@9 lbs	
Steer loin ends, No. 2 24 Cow loins 29 Cow abort loins 24 Cow loin ends (hips) 20 Steer ribs, choice, 80/40 25 Steer ribs, No. 1 24 Steer ribs, No. 2 20 Cow ribs, No. 2 18 Steer rounds, No. 2 18 Steer rounds, No. 1 20 Steer rounds, No. 1 12 Steer rounds, No. 1 12 Steer rounds, No. 1 12 Steer rounds, No. 1 15 Steer rounds, No. 1 16 Steer chucks, No. 1 16 Steer chucks, No. 1 16 Cow chucks, No. 2 14½ Cow rounds 10½ Cow chucks 11½ Cow chucks 11½ Cow chucks 11½	14 18	Cooked hams, choice, skin on, fatted40 Cooked hams, choice, skinless, fatted43	
Steer rounds, choice, 80/10021	nnanoted	Cooked picnics, skin on, fatted	
Steer rounds, No. 2	1814 1814 unquoted		
Steer chucks, No. 1	13%	Pork feet, 200-lb. bbl. \$16.75 Lamb tongue, abort cut, 200-lb. bbl. 68.00 Regular tripe, 200-lb. bbl. 24.00 Honeycomb tripe, 200-lb. bbl. 27.00 Pocket honeycomb tripe, 200-lb. bbl. 30.50	
Cow rounds	154	Regular tripe, 200-lb. bbl	
Cow rounds 161/2 Cow chucks 144 Steer plates 100/4 Medium plates 10 Brinkets No. 1 15/4 Cow navel ends 11 Steer navel ends 8 Fore shanks 10 Hind shanks 8 Strip loins, No. 1 bnis 70 Strip loins, No. 1 bnis 70 Strip loins, No. 1 50 Sirloin butts, No. 1 30 Sirloin butts, No. 2 27 Beef tenderloins, No. 1 55 Beef tenderloins, No. 2 58 Bump butts 26	8 7		
Briskets No. 1	18	BARRELED PORK AND BEEF	
Steer navel ends 8 Fore shanks 10	81/4	Clear fat back pork:	
Hind shanks 8 Strip loins, No. 1 bals 70	55	100-125 pieces	
Strip loins, No. 240 Sirloin butts, No. 130	40 28	Bean pork	
Sirloin butts, No. 227 Beef tenderloins, No. 165	22 65	Plate beef	
Beef tenderloins, No. 258 Rump butts26	60 15	SAUSAGE MATERIALS	
Flank steaks	21 16	(Packed hagin.)	
Hanging tenderloins16 Insides, green, 12@18 range21	15	Regular pork trimmings	
Beet tenueroum, No. 2 38 Rump butts 28 Flank steaks 28 Shoulder clods 18 Hauging tender 18 Hauging tender 18 Cutaldes, green, 8 lbs. up 30 Knuckles, green, 8 lbs. up 30 Knuckles, green, 8 lbs. up 30	16% 16%	Pork cheek meat (trimmed)	
Beef Products		Pork hearts 12 Pork livers 12½ Native boneless bull meat (heavy) 17 © 17½	
Brains 6 Hearts	8 18	Charle most	
Hearts	18 14	Beef trimmings	
Ox-tail	10	Suals Mees 14 14 15 16 17 17 17 17 17 17 17	
0x-tall 10 Fresh tripe, plain 10 Fresh tripe, H. C 15 Livers 25	1111/4		
Kidneys 8 Veal		OMESTIC SAUSAGE (Quotations cover fancy grades.)	
Choice carcass	151/2 14	Quotations cover tancy grades.	
Good carcass	19	Country style sausage, fresh in bulk2314 Country style sausage, smoked2914	
Medium racks12	10	Frankfurters, in sheep casings	
Veal Products Brains, each	8	Bologna in beef bungs, choice	
Sweetbreads	85 51	Liver sausage in beef rounds	
Lamb	0.4	Bologna in beef bungs, choice 22 22 Bologna in beef middles, choice 23 Eliver sausage in beef rounds 19	
Lamb Choice lambs	21 19	Smoked liver sausage in log bungs	
Choice saddles	25 23	Tongue and blood	
Choice fores	18 17	Source	
Lamb fries 28 Lamb tongues 17 Lamb kidneys 15	82 17	DRY CHICAGE	
	15	Cervelat, choice, in hog bungs.	
Mutton	5	Farmer	-
Light sheep	. 8	B. C. salami, choice	
Light saddles	10	B. C. salami, new condition	
Light fores	4 6 12	Genoa style salami, choice	
Heavy sheep	8 4	28	
Sheep tongues	11	Italian style hams	
	**		

CURING MATERIALS	Cwt.
Nitrite of sods (Chgo, w'hse, stock). In 400-lb, bbls., delivered	
In 400-lb, bbis., delivered	\$ 9.10
Dbl. refined granulated	8.50
Medium crystals	9.75
Large crystals	10,50
Pure rfd. powdered nitrate of soda	ominal
Salt, per ton, in minimum car of 80,000 lbs.	
Granulated	7.20
Rock	6.80
Sugar— Raw, 96 basis, f.o.b. New Orleans. Standard gram, f.o.b. refiners (2%) Packers' curing sugar, 220 lb. bags, f.o.b. Reserve, La., less 2% Datirose, in car lots, per cwt. (cotton). In paper bags.	3.50
Standard gran., f.o.b. refiners (2%)	5.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.80
Dextrose, in car lots, per cwt. (cotton)	4.82
in paper bags	1.01
SAUSAGE CASINGS	
(F. O. B. Chicago) (Prices quoted to manufacturers of sauss	
(Prices quoted to manufacturers of sausi	age.)
Domestic rounds, 180 pack	16
Export rounds, 140 pack	48
Export rounds, medium	22
(Prices quoted to manufacturers of sauss Beef casings: Domestic rounds, 180 pack. Domestic rounds, 140 pack. Export rounds, wide. Export rounds, medium. Export rounds, narrow. No. 1 weasands. No. 2 weasands.	06
No. 2 weasands	05
Middles, regular	00
Middles, select, extra, 2% in, & up	. ,90
No. 2 bungs. Middles, regular Middles, select, wide, 26224 in. Middles, select, extra, 24 in. & up. Dried or salted bladders 12-15 in. wide, flat. 10-12 in. wide, flat. 8-10 in. wide, flat. 6-8 in. wide, flat.	.1.05
10-12 in. wide, flat	70
6- 8 in. wide, flat	25
Pork casings: Narrow, per 100 yds. Narrow, special, per 100 yds. Medium, regular English, medium Wide, per 100 yds. Extra wide, per 100 yds. Extra blde, per 100 yds. Medium prime bungs. Small prime bungs. Middles, per set.	.1.60
Narrow, special, per 100 yds	1.65
English, medium	.1.25
Extra wide, per 100 yds	. 1.00
Export bungs	17
Medium prime bungs	10
Small prime bungs	071/2
SPICES	
(Basis Chicago, original bbls., bags or ba	les.) Ground
Resifted	45 27
Allspice, prime	26
Cloves Amboyna27 1/2 Zanzibar	321/4 26
Ginger, Jamaica24	30 2214
Mace, Fancy Banda59	67
East Indies	59 56
Mustard flour, fancy	34
Nutmeg, fancy Banda21	21 24
East Indies	24 23 22
Paprika, Spanish	51
Pepper, Cayenne	35 28
Black Malabar11	15
Pepper, white Singapore14	1014
Mustard flour, fancy. 21 No. 1 21 Bast Indies 18½ East & West Indies Blend 18½ Paprika, Spanish 12 Pepper, Cayenne 11 Black Malabar 11 Black Lampong 8½ Pepper, white Singapore 14 Muntok 14½ Packers 14½	18
**************************************	10
SEEDS AND HERBS	
	Ground



MARKET PRICES

New York

DRESSED BEEF
City Dressed Choice, native, heavy. 17 @19 Choice, native, light. 19 @21 Native, common to fair. 15 @16
Western Dressed Beef Native steers, good, 600@800 lbs 16 @17 Native choice yearlings, 400@00 lbs 17 @18 Good to choice helfers 15 @16 to choice cows 14 & 14.4 Common to fair cows 134 @16 Fresh bologna bulls 144 @16
BEEF CUTS Western City
No. 2 r r r r r r r r r r r r r r r r r r
DRESSED VEAL Good
DRESSED SHEEP AND LAMBS Genuine spring lambs, good
Hogs, good and choice (110-140 lbs.) head on; leaf fat in
FRESH PORK CUTS Pork loins, fresh, western, 10@12 lbs. 20 @21 Shoulders, western, 10@12 lbs. av 18 @18½ Butta, regular, western, 4-6 lbs 21 @22 Hams, reg. west. fresh, 10@12 lbs. av. 22 @24 Hams, skinned west. fresh 10@12 lb 24 @25 Picnics, western, fresh, 6@1 bs 15 @16 Fork trimmings, extra lean, 90-98% 27½@28 Pork trimmings, regular 50% lean 18 @18½ Spareribs, medium 18 @14
COOKED HAMS Cooked hams, choice, skin on, fatted
BMOKED MEATS Regular hams, 8@10 lbs. av. 27 @28 Regular hams, 10@12 lbs. av. 27 @28 Regular hams, 10@12 lbs. av. 27 @28 Regular hams, 12@14 lbs. av. 20% @27 Regular hams, 12@14 lbs. av. 27% @28 Skinned hams, 10@12 lbs. av. 27% @28 Skinned hams, 12@14 lbs. av. 20% @27 Regular hams, 16@18 lbs. av. 20% @27 Regular hams, 16@18 lbs. av. 20% @27 Picnics, 46@ lbs. av. 20 @21 Picnics, 66@8 lbs. av. 19 @20 Picnics, 66@8 lbs. av. 19 @20 Recon, boneless, city. 25 @26 Reef tongue, light. 23 @24 Reef tongue, light. 23 @24 Reef tongue, heavy. 24 @25
Fresh steer tongues, untrimmed, per lb. 17
Shop fat \$3.25 per cwt. Breast fat 4.25 per cwt. Edible suet 5.00 per cwt. Inedible suet 4.75 per cwt.
GREEN CALFSKINS 5-9 9%-12% 12%-14 14-18 18 up
Prime No. 3 veals. 21 3.00 3.15 3.20 3.50 Prime No. 2 veals. 19 2.70 2.85 2.90 3.10 Buttermilk No. 1 16 2.50 2.65 2.70 Buttermilk No. 2 15 2.85 2.50 2.55 Number 3 10 1.65 1.70 1.75 1.80 Number 3 10 1.65 1.70 1.75 1.80

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on July 2, 1941:

resh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. 1 500-600 lbs.	\$16.50@17.50	********	\$16.00@17.00	
600-700 lbs.2	16.50@17.50	\$15.50@16.50	16,00@17.00	\$17.00@17.50 17.00@17.50
700-800 lbs. ³		15.50@16.50	16.00@17.00	17.00@17.50
STEER, Good:				
400-500 lbs,1	16.00@16.50 16.00@16.50		15.00@16.00	15.50@16.50
500-600 lbs. 600-700 lbs. ²	16.00@16.50	14.50@15.50	15.00@16.00	15.50@16.50
700-800 lbs.3	15.50@16.00	14.50@15.50	15.00@16.00	15.50@16.50
STEER, Commercial:				44 50 045 50
400-600 lbm. ²	15.00@16.00 15.00@15.50	14.00@14.50	14.50@15.00 14.50@15.00	14.50@15.50 14.50@15.50
STEER, Utility:	20.00 10.00	21.00 (311.00	21.00@20.00	21,000
400-600 lbs.1	14.50@15.00		14.00@14.50	
COW (All Weights):				
Commercial	13.50@14.00	13.50@14.00	14.00@14.50	
Utility	13 00@ 13 50	13.00@13.50	13.50@14.00 $13.00@13.50$	14.00@14.50 13.50@14.00
Cutter Canner	11.50@12.25	12.50@13.00	10.00@10.00	19.90@14.00
resh Veal and Calf:3				
VEAL, Choice:				
80-130 lbs	17.00@18.00	17.50@18.50	18.00@19.00	17.00@18.00
130-170 lbs	15.50@16.50	*******	********	*******
VEAL, Good:				
50- 80 lbs	15.00@16.00	16.00@17.50	15.50@16.50	16.00@17.00 16.00@17.00
50- 80 lbs	15.00@16.00	16.50@18.00	16.50@18.00	10.00@11.00
VEAL, Commercial:				
50- 80 lbs	14.00@15.00	13.50@15.50	14.50@15.50	14.00@15.00
80-130 lbs	14.50@15.50	14.50@16.50	15.50@16.50	14.00@16.00
130-170 lbs	. 14.00@15.00	*******	********	
VEAL, Utility: All weights	19 50@14 50	13.00@14.50	14.00@15.00	13.00@14.00
resh Lamb and Mutton:	10.00 6 11.00	10.00 (5 11.00	22100 (320100	20100 @ 2411
SPRING LAMB, Choice:	90.00@91.00	21.00@23.00	21.00@22.00	21,00@23,00
30-40 lbs	20.00@21.00	21.00@23.00	21.00@22.00	21.00@23.00
45-50 lbs	19 00@21.00	21.00@23.00	20.00@21.00	
SPRING LAMB, Good:	. 10.00@20.00			
30-40 The	19.00@20.00	20.00@22.00	20.00@21.00	19.00@21.00
		20.00@22.00	20.00@21.00	19.00@21.00
45-50 lbs		20.00@22.00	19.00@20.00	
SPRING LAMB, Commercial:				
All weights	16.00@18.00	16.00@20.00	17.00@18.00	16.00@19.00
SPRING LAMB, Utility:				
All weights	14.00@16.00	14.00@16.00	14.00@17.00	15.00@16.00
YEARLING (All Weights):				
Good	. 16.00@18.00	16.00@19.00	16.00@18.00	17.00@18.00
Commercial	. 14.00@16.00	14.00@16.00 13.00@15.00	15,00@16.00 13.00@15.00	15.00@17.00 14.00@15.00
Utility	. 18.00@14.00	13.00@13.00	13.00@15.00	14.00@15.00
MUTTON (Ewe), 70 lbs. down:	. 9.50@10.50	10.00@11.00	11.00@12.00	11.00@12.00
Commercial	. 8.50@ 9.50	8.00@10.00	9.00@11.00	9.00@11.00
Utility	. 7.50@ 8.50	7.00@ 8.00	7.50@ 9.00	7.00@ 9.00
resh Pork Cuts:4				
LOINS No. 1 (Bladeless Incl.):		** ** ***	40	44 40 000 000
8-10 lbs	. 19.50@20.50 . 19.00@20.00	18.00@19.50 18.00@19.50	18.00@20.00 18.00@20.00	17.50@20,00 17.00@20.00
12-15 lbs	. 18.00@18.50	16.50@17.50	17.00@18.00	16,50@19.00
			*******	15.00@16.50
SHOULDERS, Skinned, N. Y. Style:			17 00-219 70	
8-12 lbs	. 17.50@18.50		17.00@18.50	*******
	00 00 001 00		20.00@21.00	20,00@21,00
			20.000221.00	20.00 gr 21.00
4- 8' 1ba	. 20.00@21.00			
4- 8 lbs SPARE RIBS:				
4- 8' 1ba		******	*******	*******

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² Includes koshered beef sales at Chicago. ³ Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴ Based on 50-100 lb. box sales to retailers.
Effective June 30, carcasses from old crop ovine animals will be classified as "yearling."

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

MEAT PACKING: LOUISVILLE

Accounting for product valued at \$14,620,325, the wholesale meat packing industry of Louisville, Ky., ranked as one of the city's leading industries in 1939, according to figures released by the Bureau of the Census. In that year, the city's eight packing establishments gave employment to an average of 716 wage earners and paid \$12,216,779 for materials, supplies, fuel and other items of operating expense.

Other cities in which the wholesale meat packing industry held an important rank in 1939, with the value of their output, included Indianapolis, Ind., \$39,204,940, and Cleveland, O., \$29,-831,671. The 30 sausage manufacturing establishments of Milwaukee, Wis., produced product valued at \$5,895,136 in 1939. They employed 330 wage earners.



He thought that no run-of-the-plant hog would ever come out so clean and smooth. But he was wrong. The time-saving Brisgo* dehairing process turns out every hog sleek and free from hair and bristles.

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8.00 7.00 5.00

2.00 1.00 9.00

21.00

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1941



Even the roots are gone. And there's never a sign of a nick or a scratch.

Hams, shoulders, and other cuts from Brisgo-treated hogs are easier to sell. They're the delight of butchers.

And the smart meat packers who have gone all-out for Brisgo are counting their profits on both sides of the ledger:

- 1. It means better sales for the salesman.
- The fast, modern Brisgo method of dehairing cuts down operating costs.

And there's plenty of Brisgo if you'd like to cut yourself in on something good.

*Reg. U. S. Pat. Off., by Hercules Powder Company

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Selling Pressure Unsettles Tallow and Grease Markets

Extra tallow sinks 1/2c at New York following 1/4c advance; weakness in cotton oil and lard depress market-Threat of oil and fats ceiling brings heavier tone-Offerings checked by moderate purchases.

TALLOW-It was estimated that upwards of 2 million lbs. of extra tallow changed hands at New York the past week. Bulk of the business late last week was at 8%c for extra, an advance of 4c from the previous sales, but subsequently, the market dropped 1/2c per lb., to 7%c, sales. Selling pressure increased as a result of weakness in cottonseed oil and lard, and the threat of a ceiling to be placed over oils and fats by the OPACS. A large midwestern soaper was a buyer at the lower levels, which served to check offerings.

At New York, edible was quoted at 8c nominal; extra, 7%c f.o.b., and special, 7%c nominal.

The Chicago tallow market this week reacted acutely from the situation created in cotton oil and allied commodities last weekend by the announcement of the OPACS that ceiling prices, at substantially lower levels than have been prevailing, were to be set on cotton oil. Following the sharp break in lard and oils on Saturday, some buyers withdrew from the market, while one large consumer reduced bids 1/2 c and obtained a fair volume of product basis 7%c for prime and 71/2c for special, Cincinnati, for shipment last half of July. On Tuesday, the erratic action of lard and oils tended to slow up trading in tallow. A large consumer indicated willingness to take prime tallow at 7%c and special at 71/2c, Cincinnati, with fair volume reported that basis earlier. A little firmer tendency developed at midweek, with a broader buying interest at last paid levels. Several consumer buyers were reported in the market for shipment last half of July, on account of the inventory shut-down for the next couple of weeks. Wednesday's tallow quotations at Chicago were:

Edible	tallow																73	6	@8	
Fancy	tallow .			*					×		*						79	6	@77	1/6
Prime	packers																		74	14
Special	tallow									۰					0				73	6
No. 1	tellow															4	7.9		071	12

STEARINE.—The market was quiet but steady at New York, with oleo quoted at 91/2c.

At Chicago, demands were moderate and the market steady; prime was quoted 9@9%c.

OLEO OIL.-Demands were quiet at New York, with the market quotably unchanged. Extra was quoted 101/2@ 11c; prime, 101/2@10%c, and lower grades, 10@10%c.

At Chicago, the market was quiet

and steady, with extra quoted at 10 1/2 c and prime 10 1/4 @ 10 %c.

GREASE OIL .- The market was dull but quotably unchanged at New York. No. 1 was 11%c; No. 2, 11%c; extra, 12c; and extra No. 1, 11%c. Winter strained was 12%c; prime burning, 12%c, and prime inedible, 12%c.

Grease oil quotations in the Chicago market this week were: No. 1, 114c; No. 2, 11%c; extra, 11%c; extra No. 1, 111/2c; extra winter strained, 12c; special No. 1, 11%c; prime burning, 12%c; and prime inedible, 12 1/4 c. Acidless tallow oil was quoted in the Chicago market this week at 114c.

NEATSFOOT OIL. - Demand was quieter at New York but the market held steadily. Cold test quoted 23%c; extra, 12c; extra No. 1, 11%c; prime, 12%c, and pure, 17%c.

Neatsfoot oil quotations in the Chicago market this week were: Cold test, 25c; extra, 11%c; No. 1, 11%c; prime, 12c and pure, 17c.

GREASES .- The market for greases at New York was moderately active and irregular following the trends in tal-low and ultimately influenced by the sharp cracks in cotton oil and in lard prices, due to the ceiling threat on cottonseed oil and other oils. Yellow and house, after reaching a level of 7%c at New York late last week, reacted as much as 1/2c per lb., selling at 7%c in a moderate way, with leading soapers buying at the lower levels.

At New York, choice white was quoted 7% @8c; yellow and house, 7%c, and brown, 7@7%c.

Under the influence of weakness in lard, cotton oil and allied commodities, brought about by the threatened price ceiling on cotton oil, the grease market showed an easier tone this week. After the break in lard and oils last weekend, some buyers withdrew from the market, and one large consumer cut bids 1/2c to 71/4c for yellow grease and 7c for 25 a. brown grease, reportedly obtaining a fair volume of product this basis. White grease sold at 71/2c, Chicago, and 7%c, Cincinnati; a couple of tanks were reported in another quarter at 7%c, Chicago. Tuesday, small quantity of white grease was reported at 7%c, Chicago, with best bid later 7%c; a few tanks of yellow grease sold at 7%c, Chicago, and a couple of tanks at 74c, same basis. On Wednesday, a couple of tanks of white grease sold at 7%c, Chicago, and a couple of tanks of yellow at 7%c and 74c, Chicago. Wednesday grease quotations at Chicago:

Choice white	gı	e	18	e.						 				 					79	
A-white grea	se									 				 		 ,			75	į
B-white gree	se									 				 0 1		 ,			73	
Yellow great																	14	0	71	
Yellow great	ie,	1	6-	20)	Í	.£	. 8	n.		 			 			-		73	ś
Brown greas	е.													 					7	

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.) July 2, 1941

There was a little additional firmness in some of the by-products items this week, but last week's rapid rise appears to have subsided. Many quotations remain nominal because of short supplies.

Blood

Last sales of blood were at \$3.65; more offered this basis.

Ammonia
Unground\$3.65

Digester Feed Tankage Materials

Digester feed tankage advanced again this week, selling in a limited way as shown, with some producers' ideas higher. Supplies limited.

Packinghouse Feeds

Packinghouse feeds continue in line with previous quotations. One major supplier remains withdrawn from market on digester tankage and meat and bone scraps because of short supplies.

	Per ton
60% digester tankage	
50% meat and bone scraps	
Blood-meal	
Special steam bone-meal	00.00

Bone Meals (Fertilizer Grades)

A little upward movement in this market, in sympathy with other materials.

											Per ton
Steam,	ground.	3	å	50.							.\$40.00@42.00
Steam,	ground,	2	å	20							. 37.50@40.00

Fertilizer Materials

Ground tankage, 10@11%, remains nominal at about \$3.00; market inactive.

White words to be an amount	Let ton
High grade tankage, ground 10@11% ammonia Bone tankage, unground, per ton	.\$ 3.00 & 10c
Hoof meal	2.65

Dry Rendered Tankage Cracklings recorded new advances

this week, selling in the ranges shown. Per unit

Gelatine and Glue Stocks

Gelatine and glue stocks remain firm and about unchanged.

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pizzles	22.00@25.00
Cattle jaws, skulls and knuckles	32.50@35.00
Hide trimmings	22.00@25.00
Pig skin scraps and trim, per lb	6c@ 61/2c

Bones and Hoofs Bone market continues firm at pre-

VIOUS ICVCIS.	
6	Per ton
Round shins, heavy	
light	60.00
Flat shins, heavy	57.50@60.00
light	55.00@57.50
Blades, buttocks, shoulders & thighs	55.00@57.50
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	32.00@33.00
Junk bones	30.00

Animal Hair Dullness persists in this market; more activity expected soon.

are are and and						
Winter coil dried,	per ton.		 	 	 .\$50.00	@52.50
Summer coil dried	, per ton		 		 	30.00
Winter processed,	black, I	b.		 	 . 7%	@ 84c
Winter processed,	gray, lb				 Te	@ 7360
Summer processed.	gray, lb				 . 3c	@ 31/4c
Cattle switches						@ 4%c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

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@42.00 @40.00

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shown.

4@ 1.00 4@ .95

@ 50.00

in firm

.00@32.50 .00@25.00 .50@35.00 .00@25.00 6c@ 61/2e

at pre-

2.50@65.00 60.00 67.50@60.00 55.00@57.50 55.00@57.50 55.00@57.50 32.00@33.00

ket; more

50.00@52.50 30.00 71% @ 81% c 7c @ 71% c 3c @ 31% c 4c @ 41% c

y B, 1941

Per ton

unit

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports	
Blood, dried, 16% per unit	3.35
16% B. P. L., f.o.b. fish factory4.50 Fish meal, foreign, 11½% ammonia, 10%	
B. P. L., c.i.f. spot	55.00
July shipment	55.00
A. P. A., f.o.b. fish factories2.75 Soda nitrate, per net ton, bulk, ex-vessel	& 50c
Atlantic and Gulf ports	
in 200-lb, bagsin 100-lb, bags	
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. buik	& 10e
Feeding tankage, unground, 10-12% ammo-	
nia, 15% B. P. L. bulk3.75	& 10C

	Phospha	tes			
meal,	steamed	1, 3	and	50	bags,\$37.
f		200			\$37.

per ton, c.l.f. \$37.00 Bone meal, raw, 4½% and 50%, in bags, per ton, c.l.f. \$38.00 Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat \$9.50	
Dry Rendered Tankage 50/55% protein, unground	

EASTERN FERTILIZER MARKETS

New York, July 1, 1941

The past week has been extremely in packinghouse by-products, with all materials showing advances. Cracklings sold as high as 90c per unit, f.o.b. eastern shipping points; later they moved at 85c, with additional quan-tities offered. Trading fairly heavy.

Dried blood sold at \$3.30, f.o.b. eastern shipping points; some producers are asking up to \$3.50. No new prices have been announced on nitrate of soda for the coming season, and the June price schedule still prevails.

Tankage sold at eastern points at \$3.60 & 10c; sellers asking \$3.75.

MAY MARGARINE TAX

Taxes paid on oleomargarine during May 1941 and 1940, according to the U. S. Bureau of Internal Revenue:

	May 1941	May 1940
Excise Special	taxes\$68,985.04 taxes6,118.44	\$68,782.73 7,311.94
Total	\$75,103.48	\$76,094.67

Quantity of product on which tax was paid during May, 1941, totaled 58,302 lbs. of colored margarine and 24,916,936 lbs. of uncolored; during May, 1940, tax was paid on 28,862 lbs. of colored and on 26,358,472 lbs. of uncolored.

VEGETABLE OILS

· ·
Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt
Tribines, prompt.
White deodorized, in bbls., f.o.b. Chgo11 @11%
Yellow, deodorised
Soap stock, 50% f.f.a., f.o.b. consuming
points
Soybean oil, f.o.b. mills, in tanks 91/4 0 94/
Corn oil, in tanks, f.o.b. mills
Coconut oil, sellers tanks, f.o.b. coast 6%@ 6%
Refined coconut, bbls., f.o.b. Chicago 12 @124
The coconac, bois, 1.0.b. Chicago 12 1212

OLEOMARGARINE

		0.																					
White domestic	Te	geta	tb	le															0			.15	ų.
White animal Water churned	fat						0	 		0	0		0.0			9		0	q	٠	0	.14	
Milk churned	DOG	trw.				۰					0	0 1		0	0	0	0	0	0	9		16	ï
Vegetable type	Pose				۰	۰			۰	•	•				۰	۰	۰	۰	۰			10	7

Cotton Oil Drops Sharply on Henderson Price Dictum

Values recede 1½ to 1¾c on promise of a ceiling below present levels— Trapped longs force down allied commodities-Crude and seed decline-Cash oil markets demoralized.

FTER the New York cottonseed oil futures market had displayed decided strength late last week, with July oil reaching the 13% c level, values dropped 11/2 to 11/4c per pound early this week. The collapse followed an announcement by Price Administrator Leon Henderson after Friday's close that a ceiling was to be placed on cottonseed oil far below current levels.

The New York futures market was closed on Saturday, but the lard futures market broke about 1%c per pound, and soybeans dropped as much as 13c a bushel from last week's highs, as a direct result of the Washington announcement. Longs trapped in scrambled to sell allied commodities, such as lard, soybeans and cotton; as a result even cotton prices declined over 1/2c per pound.

Cottonseed oil futures broke the 100 point permissible daily maximum on Monday and additional declines of 40 to 66 points were registered Tuesday before the downturns were halted. Oil prices actually dropped 140 to 177 points from last week's highs. Cotton-seed meal in the South dropped \$3 to \$4 per ton; crude cottonseed oil fell from a level of 111/2@11%c last week to 10@10%c on Tuesday. Old crop Valley cottonseed declined from \$55.00 on Friday last to \$45.00 on Tuesday; it was doubtful whether buyers would even pay this latter figure.

The trade doubts whether overstocked oil, if any, will come out on the market. Distribution will be slowed up as buyers will be cautious in making new purchases until the situation is clarified. Cash oil markets were demoralized early this week with no firm offers and no firm bids. Both sides were jockeying to establish a trading basis. The same was true in all other oils. Sellers refused to lower their ideas materially and the big refiners were said to be withdrawn as sellers.

Longs found it difficult to get out of the market on Monday when 78 lots changed hands. However, Tuesday trade was much broader and considerable evening up developed.

It was reported from Washington that a ceiling of 10c had been proposed but it was difficult to determine whether this referred to bleachable cotton oil or crude. It was added that a comparable ceiling was proposed for other oils and

COCONUT OIL .- Prices declined 1/2 c at New York and 4c or more on the Pacific coast with the weakness in other oils and reports that ceiling prices were planned. New York spot tanks were quoted at 7c against 7½c late last week; Pacific coast tanks were 64c nominal.

CORN OIL .- Offerings were limited and the market purely nominal. Prices were quoted at 12%c, Chicago, before the break in other oils.

SOYBEAN OIL .- On Friday last old crop bean oil sold at 11c and new crop at 10 1/4 c. There was a sharp decline later with cotton oil and the break in soybeans; old crop oil was quoted at 912@914c, while new crop oil sold at 8%c and was quoted at 81/2@9c. Soybeans dropped approximately 15c a bushel from last week's highs.

PALM OIL.—Trade was dull as offers were limited. Last price was 61/4 @61/2c nominal at New York. It is doubtful whether any such price would be paid

OLIVE OIL FOOTS. — Nominally quoted at 16%c.

PEANUT OIL. - The market was nominal around 104c, following cotton

COTTONSEED OIL. - Valley and Southeast crude were quoted Tuesday at 10c nominal; Texas, 10c nominal at common points; Dallas, 10%c nominal.

Futures market transactions for the week at New York were:

FRIDAY, JUNE 27, 1941

		-Ra	nge-	-C1	osing-
	Sale	High	Low	Bid	Asked
July	2	13.25	13.25	13.25	Bid
August				13.25	nom
September	149	12.97	12.72	12.85	87tr
October	179	12.77	12.57	12.59	61tr
November				12.61	nom
December	120	12.67	12.45	12,52	trad
January	33	12.67	12.45	12.50	12.54
February				12.50	nom
Sales, 483 cor	ntracts				

MONDAY, JUNE 30, 1941

July				12.25	ax
August				12.25	nom
September	21	11.86	11.86	11.86	ax
October	36	11.60	11.60	11.60	ax
November				11.00	nom
December	14	11.52	11.52	11.52	ax
January	- 7	11.52	11.52	11.52	ax
February				11.50	nom
Sales, 78 con	tracts				

TUESDAY, JULY 1, 1941

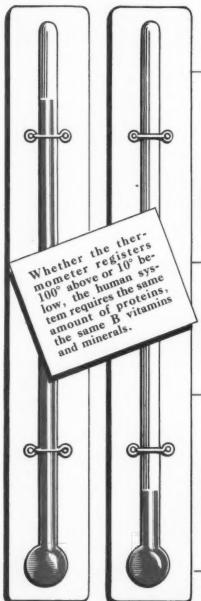
July	1	11.00	11.00	11.00	ax
August				11.25	nom
September	359	11.54	10.87	10.90	91 sa
October	232	11.34	10,60	10.65	sale
November		*****		10.60	nom
December	149	11.27	10.53	10.59	sale
January	59	11.18	10.56	10.58	10.60
February				10.58	nom
Sales, 800 co	ntrac	ts.			

WEDNESDAY, JULY 2, 1941

July	*****		bid
September 99	11.25 10.	.97 11.08	nom
October 95		.75 10.85	nom
December 81		72 10.84	nom
January 4	10.90 10	.84 10.87	nom
(See page	34 for later	markets.)	

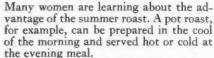
Need a good man? See page 49.

Meat Sales in Hot Weather



Latest nutritional knowledge offers new sales opportunity for meat retailers. Proteins, B vitamins, and minerals are needed in summer as they are in winter. Meat supplies many of them.

THE SUMMER ROAST



With modern ovens and the new lowtemperature cooking methods, a tasty pot roast is easy to prepare for the oven, requires practically no watching, and does not heat the kitchen. Big roasts provide leftovers for cold cuts, sandwiches and quick-to-prepare dishes.



QUICKLY PREPARED MEATS

The woman who wants to take advantage of the daylight hours out of doors can have meat on the table regularly by planning many of her meals around such quickto-prepare meats as hamburgers, lamb patties, chops, steaks, grills—and, of course, ham and bacon.

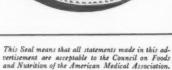
THE SALES OPPORTUNITY FOR READY-TO-SERVE MEATS

All food-no waste . . . Are easy to handle and they keep well ... A snap to serve.

They contain, in varying degrees, the proteins, vitamins and minerals of all meats. Ham and liver sausage (braunschweiger or liverwurst) are particularly rich in vitamin B1 (thiamine).

They are impulse-purchase items. Therefore display them well and in wide variety.

AMERICAN MEAT INSTITUTE, Chicago



August Advertising Features Digestibility

This scientifically approved story explodes one of the greatest fallacies which has been held about meat. This story will be told in full-color pages in the Saturday Evening Post appearing August 27 and McCall's

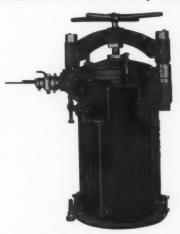
appearing August 1; also black and white magazine space. During August also, leading newspapers throughout the country will carry the story of the digestibility of meat and the place of meat in the summer diet.



NEW EQUIPMENT and Supplies

STUFFER SAFETY DEVICE

John E. Smith's Sons Co., Buffalo, N. Y., announces that a new safety device is now available at a slight additional cost for all Buffalo air-operated



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sausage stuffers. This device, which is said to make it impossible for the piston to fly out when the stuffer cover is open, can be furnished on all new machines and adapted to all Buffalo stuffers now in use.

Developed originally for a few safetyminded customers, the device is said to have proved so successful that the company decided to make it available to all users of Buffalo stuffers as optional equipment.

When the stuffer cover is closed, a small handle on the cover is forced down and locks into a check valve near the top of the cylinder wall. This closes the check valve and the stuffer operates in the ordinary manner.

The handle on the cover must be released before the cover can be opened. This automatically opens the check valve. When the operator raises the piston for cleaning while the cover is open, the piston comes up very slowly since nearly all of the air passes through the "by-pass exhaust" valve instead of into the cylinder. This action is claimed to afford complete protection for the operator.

PORTABLE pH INDICATOR

Stripped to essentials for low cost and easy operation, a new glass-electrode pH indicator is being offered by Leeds & Northrup Co. While amply accurate for most laboratory measurements, this instrument is self-contained and built for hard plant use. It is said to offer unique features for a deflec-

tion-type instrument—a temperature compensator and a convenient overlap of 2 pH in the region of the neutral point.

Adequately shielded, the instrument embodies a rugged deflection meter and a thermionic amplifier of high stability. The manual temperature compensator (O to 50 C. with one-deg. divisions) is said to eliminate computations, save time and prevent errors. It retains full accuracy up to 85 degs. F. in atmospheres of 95 per cent relative humidity.

Light in weight and well balanced, the instrument case carries everything necesary for pH measurements. Batteries and electrical circuits are separated for the protection of the latter. A close-fitting cover plate holds batteries in place while the instrument is carried. Self-contained electrodes and accessories, including a 50-ml. sample beaker, are mounted in a compartment at one end of the case.

The operator makes three easy adjustments to prepare the indicator for use. By turning knobs on the top plate he corrects for electrical zero of the amplifier, for asymmetry and sample temperature. The temperature compensator may be set at any time and may



be reset without affecting other adjustments. In measuring, a sample is poured into the beaker and the pH read directly from the deflection-meter scale. A series of samples can be tested quickly by using several beakers.

For measuring pH of small samples in 50-ml. beakers, the electrodes are used without removing them from the case. Electrode holder moves up and down on a hexagonal rod so that beakers can be changed rapidly. Fifteen-inch leads permit electrodes to be used outside the case in making external pH and titration measurements.

It is said that this indicator can be used daily with practically no maintenance. The reference electrode's salt bridge must be refilled with potassium chloride crystals every six or eight weeks; electrode must be cleaned occasionally and battery replaced.

New Trade Literature

Anhydrous Ammonia (NL 889).—New booklet entitled "Mathieson Anhydrous Ammonia" covers the chemical and physical properties of liquid anhydrous ammonia. The 16-page booklet includes curves on pressure and temperature relations; density of liquid ammonia and solubility of ammonia in water; ammonia containers and safe handling; withdrawal of ammonia from containers and from the system, and first aid measures in case of serious injury or exposure.—Mathieson Alkali Works.

Unit Heating (NL 890).—Detailed rating tables for selection of the correct equipment for unit heating are presented in this new 24-page bulletin. In addition, hot water basic ratings, piping and wiring diagrams and typical building layouts are given for unit heaters and for planning installations.—Carrier Corp.

Refrigerated Fixtures (NL 893).—Defense against loss of profit on perishables is outlined in this publication on a new 1941 line of refrigerated fixtures. Illustrations of 16 types of reach-in refrigerators are shown, as well as new features of the various types.—Carrier Corp.

Rendering Equipment (NL 895).— Four-page bulletin describes improved rendering equipment. Included is a description of a hydraulic curb press said to be capable of producing 653 lbs. of pressed cracklings per hour with a grease content of only 6.32 per cent.— J. W. Hubbard Co.

Motor Power Units (NL 901).—Profusely illustrated, this new 24-page catalog describes a line of motor power units and motorized valves. Photographs are shown of electric control motors, slip stem globe type, rotary stem globe type, butterfly type, pilot operated, three-way and special valves. Dimension tables and schematic diagrams are given.—The Brown Instrument Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

	(1-0-44)
Editor THE NATIONAL PROVISION Please send, without obligation, listed below. (Give key number only)	publication
Nos	*********
Name	••••••
Street	
City	*********

HIDES AND SKINS

Market established on packer bulls at 12c for natives and 11c for brands—Other hide descriptions moving at ceiling price of 15c—City calfskins sell at ceiling prices.

Chicago

PACKER HIDES.—Reported sales in the packer hide market so far during the short holiday week total about 46,000 hides, but it is generally assumed that packers have moved additional hides quietly and these may be reported at the week-end as to totals only, as has happened on several occasions recently. One packer at the close of last week reported total sales of 50,000 hides, involving practically all descriptions except bulls, at full ceiling prices, which increased total sales for last week to about 75,000 hides.

All packers have moved so far this week a total of 28,300 May-June native steers at ceiling price of 15c, selected, but flat as to weights; that is, with no differential as formerly between lights and heavies.

One packer sold 400 heavy native cows at 15c. The Association moved 1,000 June light native cows at limit of 15c. A good demand is reported for all cow descriptions and also for anything

in the way of light stock but packers are necessarily limiting offerings of light hides and endeavoring to move heavy brands in combination. The heavy branded steers, especially Colorados, are not in as keen demand at ceiling prices as other descriptions.

The market was finally established on packer bulls when two packers moved a total of 14,200 Apr. to June bulls, mostly natives at 12c, with a few brands included at 11c. While higher bids had been reported earlier, such bids were said to have been for small quantities; more bulls are wanted at prices paid this week.

Withdrawals from Exchange warehouses during the month of June totalled 6,817 hides, as compared with 15,603 during May. Warehouse stocks on June 30th stood at 269,984 hides.

LATER: Packer reports selling 1,000 extreme light native steers, 3,550 light native cows and 1,000 branded cows, all at 15c.

OUTSIDE SMALL PACKER.—While some quote the market on outside small packer all-weight natives in a range of 14@15c, selected, and recent sales have been reported at 14c, with other lots of back-salting hides reported offered at 144c, other traders say that there are very few offerings of current

slaughter obtainable under 14½c for natives and 14c for brands. Bid of 14½c reported late this week for 46/47 lb. June hides of fairly good take-off, and 14c bid for brands; seller's ideas ½c higher.

PACIFIC COAST.—There has been no further news from the Coast market since the sale of about 25,000 May hides reported last week at 13½c, flat, for steers and cows, f.o.b. Los Angeles.

FOREIGN WET SALTED HIDES.—The South American market has been quiet during the early part of this week, following the broad movement previous week when around 120,000 hides were reported sold to buyers in the States. Standard steers sold at that time at 90½@91½ pesos, equal to 14% 14½c, c.i.f. New York; reject steers sold at 84 pesos or about 13½c, and light steers at 93½ pesos or 14½6@14½c. Demand from United Kingdom is expected to decrease during the next month or two on account of reports of proposed increased slaughter of cattle there due to lack of feed.

COUNTRY HIDES.—Trading does not appear to be overly active in the country market. Untrimmed all-weights are quoted around 12@12%c flat, del'd Chgo., for around 47 lb. avge., with buyers' ideas usually at inside figure, while lighter average stock quoted up to 12%c. Heavy steers and cows are slow and around 10@10%c, flat, rimmed. Trimmed buff weights are salable at 12%c, flat, equal to 13%c,

OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.



Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested

in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

MITTS & MERRILL
Builders of Machinery Since 1854

Builders of Machinery Since 1854 1001-51 S. WATER ST., SAGINAW, MICH.



Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes —5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

selected, and sales reported this basis. Trimmed extremes are salable at 13½c, flat, equal to 14¼c selected, but sellers usually ask ¼@½c more; buyers consider this price too close to packer light cow price, but the demand for packer light stock may force buyers into country extremes later. Bulls quoted 6½c flat. Glues around 9¼@9½c flat. All-weight brands nominal, 10@10½c.

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WORKS

J. S. A. 5, 1941 CALFSKINS.—Packers have been slow to make offerings of calfskins, most killers having moved the bulk of their June skins earlier. Ceiling prices are reported bid, or 27c for northern heavies and 23½c for lights, and it is assumed that 27c will be demanded also for River point heavies since last trading was 1½c over that figure.

Collectors report that ceiling bids are in the market from several directions for anything offered in city calfskins and a little trading developed at midweek, involving a total of a car or so each of 8/10 lb. at 20½c and 10/15 lb. at 23c. Straight countries are quoted 16½@17c flat, trimmed. Bids at ceiling price of \$1.43 are in market for Chgo. city light calf and deacons, with intimations that a few sold that basis late this week.

KIPSKINS.—Packers still hold their May native kipskins and ceiling price of 20c is reported obtainable. May overweights sold earlier, but undoubtedly ceiling price of 20c will also be asked for over-weights. May brands are still held and trading awaited to define market; last actual trading had been at 17½c.

Chicago city kipskins are quotable at ceiling price of 20c, last paid previous week and obtainable. Straight countries quoted 15@16c nom., trimmed.

All packers cleared their May-June regular slunks previous week at \$1.15; hairless last sold at 65c, and this figure reported bid.

LATER: Three packers sold total of 31,500 May-June kipskins at 20c flat for native, overweight and branded kips; another packer booked May-June kips to tanning account.

HORSEHIDES.—Trading is still comparatively light on horsehides and some buyers hold to inside figures of range. City renderers, with manes and tails, quoted \$6.50@6.60, selected, f.o.b. nearby sections; ordinary trimmed renderers \$6.25@6.40, del'd Chgo.; mixed city and country lots are a trading matter, some quoting \$6.00@6.25, Chgo.

SHEEPSKINS.—Dry pelts are in light supply and quoted around 24c to possibly 24½c per lb., del'd Chgo. Shearling production is decreasing and the steady demand has kept market closely sold up throughout the season; sales reported at \$1.70@1.75 for No. 1's, \$1.25 for No. 2's, and 80c for No. 3's, and 5c more being asked on some offerings of the last two grades. There is some variation in quotations on pickled skins, with a difference in grading possibly accounting for part of the difference; while market is usually

quoted around \$6.00 per doz. packer production, there is a report that \$6.50 has been paid for June lambs, straight run of packer production. There has been no indication of prices paid two mid-west independent packers this week for July lamb pelts, but some quarters talk the market up to around \$2.20 per cwt. live weight basis, with Idahos and anything remaining of Californias included, based on increased yield of wool; northern section native lamb pelts quoted around \$1.75@1.80 per cwt. live weight basis; buyers report trading in northern section outside small packer lamb pelts at \$1.50@1.60 per cwt. live basis.

New York

PACKER HIDES.—Except for a few June branded steers, mainly Colorados, held by one or possibly two packers, the New York market is said to be well sold up on steers to the end of June, with last trading at ceiling price of 15c, selected, but flat as to weights.

CALFSKINS.—At least one collector is reported to have made sales of skins in the New York market recently at ceiling prices, which are reported obtainable; packer skins are also quotable at full ceiling prices but no action reported. Collector 4-5's are quoted at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 5-7's are quoted at \$1.80, 7-9's at \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.





ARMY MEAT INVITATIONS

Invitations for bids on 1,417,875 lbs. of canned meat products were issued late this week by the Chicago Quartermaster Depot. The order consists of 18,000 7-oz. cans of dried beef, 600,000 12-oz. cans of domestic or South American corned beef, 400,000 24-oz. cans of corned beef hash and 180,000 2-lb. cans of pork sausage. Bids may be offered up to 9 a.m., July 11.

On June 28, awards for over six million lbs. of South American canned corned beef were announced by the Chicago depot. Firms receiving awards were:

Corporation Argentina de Productores de Carnes, 2,203,200 lbs.; Tupman Thurlow Sales Co., 2,016,000 lbs.; Swift & Company, 575,800 lbs.; Republic Food Products Co., 504,000 lbs.; Wilson & Co., 360,000 lbs., and Libby, McNeill & Libby, 341,048 lbs.

Prices ranged from \$0.2192 to \$0.2395 per pound with delivery schedules running from 30 to 90 days following the date of formal awards by the Quartermaster Corps.

HIDES AND SKINS IMPORTED

Hides and skins imported into the United States during April, 1941:

TWEARTS

	Pounds	Value
Cattle hides, dry	2,382,017	\$ 270,918
wet	26,166,074	2,552,663
Kipskins, dry	806,002	106,194
wet	585,329	62,863
Calfskins, dry	416,863	61,253
wet	507,943	89,407
Sheep and lamb skins		
dry and green & wooled		323,953
pickled, fleshers, skivers.		1,073,141
Sheep and lamb slats, dry.	586,487	121,909
Buffalo hides, dry and wet.	162,095	18,283
Indian Buffalo hides,		
dry and wet	215,578	35,318
Horse, colt and ass skins	100 111	44 400
dry	488,444	41,163
wet	1,823,861	139,308
Goat and kid skins, dry	5,350,705	1,103,220
wet	51,991	7,357
Kangaroo and wallaby	82,645	50,250
Deer and elk skins	191,367	54,855
Reptile skins (pieces)	155,117	107,553
Shark skins	17,383	3,197
Other fish akins Seal skins, not fur	275,410 4.950	7,564 1,089
Other hides and skins	3,900	1,000
(pieces)	152,919	184,577

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 28, 1941, were 3,185,000 lbs.; previous week 3,385,000 lbs.; same week last year 3,258,000 lbs.; Jan. 1 to date, 133,249,000 lbs.; same period last year, 130,644,000 lbs.

Shipments of hides from Chicago for week ended June 28, 1941, were 4,532,-000 lbs.; previous week 4,514,000 lbs.; same week last year 5,945,000 lbs.; Jan. 1 to date, 132,428,000 lbs.; same period last year, 131,099,000 lbs.

APRIL GELATINE IMPORTS

Edible gelatine imported into the United States during April, 1941, totaled 57,351 lbs. valued at \$14,295 and came entirely from Belgium.

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSING

Provisions

Lard futures closed Thursday at 2½@7 points higher. Hog receipts were again of small volume and top hogs at Chicago were quoted at \$10.85; average, \$10.35. Trading in green points was light and scattered and of the usual pre-holiday proportions.

Cottonseed Oil

Cotton oil market made early gains and prompted fair commission house demand. Southeast and Valley crude were quoted at 10@10¾c lb. nominal.

Quotations on New York bleachable cottonseed oil at close of market on Thursday were: July 11.25@11.75; Sept. 11.24@11.27; Oct. 11.09@11.11; Dec. 12.50; Jan. 11.08@11.10; 96 lots; closing strong.

CHEESE FIRMS INDICTED

Six cheese corporations and nine individuals have been indicted by a federal grand jury at Madison, Wis., on a charge of conspiring to fix prices paid for Swiss and Limburger cheese purchased from Wisconsin manufacturers in violation of the Sherman anti-trust law. The grand jury inquiry was a part of the current Department of Justice investigation of food prices and marketing practices.

In another phase of this investigation three meat packers, two associations and seven individuals were indicted recently at Chicago, charged with conspiring to fix lamb prices. Inquiry into cattle and hog marketing practices at Chicago is now under way. Three packers were indicted for hog buying practices late this week (see page 11).

\$31/2 BILLION TAX BILL

With the approval of a number of consumer taxes, the House ways and means committee's proposed tax bill is now believed to have a revenue potential of nearly \$3,500,000,000, the goal set by the committee. As tentatively outlined the revenue act would raise:

\$2,468,500,000 from income and excess profits taxes;

\$113,700,000 from estate and gift taxes;

\$867,000,000 from excise taxes.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on June 28, 1941:

	Same week '40	vious eek	I	Week June 28		
28,000	20,238,00 58,028,00	92,000 34,000	0	lbs.32,979,000 lbs.59,100,000	meats,	Fresh
	58,0	34,000 28,000		lbs.59,100,000 6,192,000		

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 3, 1941, with comparisons:

PACKER HIDES.

	Week ended July 8	Prev. week	Cor. we 1940	ek,
Hvy, nat, strs.	. @15	@15	@11	146
Hvy, Tex. strs		@15	10% @11	-
Hvy, butt brne		-		
strs		@15	10% @1:	t
Hvy. Col. strs.	. @15	@15	1014 @10	146
Ex-light Tex.				
strs	. @15	@15	12 @13	
Brnd'd cows .	. @15	@15	@1:	
Hvy. nat. cows	s. @15	@15	@1:	
Lt. nat. cows.		@15	12%@1:	
Nat. bulls	. @12	121/2@13	@	
Brnd'd bulls .		111/2/012	@ 1	
Calfskins	.231/2@27	23 1/2 @ 27	21 @2	
Kips, nat		@20	@2:	1
Kips, ov-wt		19 @20n	@19	
Kips, brnd'd .			@1	
Slunks, reg	. @1.15	@1.15	@8	
Slunks, hrls	. @65	@65	45 @5	0

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts14 @15	14 @15	10%@11%
Branded 1314@1414	134@144	10 @10%
Nat. bulls 101/2@11	10%@11	7%@8
Brnd'd bulls 10 @101/4	10 @10%	7 @ 714
Calfskins 2014@23b	2014@23b	174@214
Kips @20	@20	18 @1814
Slunks, reg90 @95n	90 @95n	75 @80
Slunks, hrls @55n	@55n	@40n

COUNTRY HIDES

Hvy. steers 10 @104	6 @10n	740 7%
Hvy. cows 10 @104		740 7%
Buffs @131		91/2@10
Extremes1414@141	4 144 @144	111/2@12
Bulls 61/2 @ 7	61/4 @ 7	51/2 @ 6
Calfskins 16%@17n	16 @17n	15 @154
Kipskins 15 @16n	15 @16n	@14
Horsehides 6.00@6.60	6.00@6.60	4.20@5.15

SHEEPSKINS

Pkr. shearlgs...1.70@1.75 1.70@1.75 1.30@1.35 Dry pelts24 @24½ 24 @24½ 19½@21

NEW YORK HIDE FUTURES

Closing Prices

Monday, June 30.—Sept. 14.40; Dec. 14.35@14.40; Mar. 14.35 n; June 14.35 n; 9 lots; 5@8 lower.

Tuesday, July 1.—Sept. 14.50; Dec. 14.35@14.40; Mar. 14.35 n; June 14.35 n; 54 lots; unchanged to 10 higher.

Wednesday, July 2.—Sept. 14.40 Dec. 14.32@14.35; Mar. 14.32 n; June 14.32 n; lots; 3@10 lower.

Thursday, July 3.—Sept. 14.20@ 14.25; Dec. 14.22; Mar. 14.22 n; June 14.22 n; 56 lots; 10@20 lower.

Friday, July 4.-Holiday. No market.

CHICAGO COTTON OIL

Closing Prices

Monday, June 30.—July 12.50; Sept. 11.80; Oct. 11.60; Dec. 11.52; all ax; cash 12.25 b-12.60 ax.

Tuesday, July 1.—July 11.50; Sept. 11.00; Oct. 11.00; Dec. 11.00; all ax; cash 11.25 b-11.50 ax.

Wednesday, July 2.—July 11.12@ 11.50; Sept. 10.95 ax; Oct. 10.82 ax; Dec. 10.83 ax; cash 11.12@11.50.

Thursday, July 3.—July 11.50; Sept. 11.15; Oct. 11.05; Dec. 10.95; all bid; cash 11.25b@11.60ax.

Friday, July 4.-Holiday. No market.

DIVIDENDS

THAT KEEP INSURANCE COSTS DOWN

With a record of 26 years of continuous insurance service to Meat Dealers and similar lines of industry, we offer a plan based upon modern underwriting facilities backed by a Casualty Company that has specialized in preferred-risk insurance and has an unbroken record of annual savings to policyholders.

DIVIDEND RECORD OF THE INTERBORO MUTUAL Total Savings 1918 to 1927 20% 20% 1928 to 1933 25% 25% 25% 5% 30% 1935 25% 30% 1936 25% 33% 1937 25% 5% 30% 1938 25% 10% 35% 1939 25% 12% 37% 1940 71/2% 321/2% 25%

Days like these, a substantial dividend is what you need to reduce the cost of your Workmen's Compensation, Automobile, Products and General Liability. Before your next policies come up for renewal, try INTERBORO MUTUAL, where savings to Meat Dealers and similar lines of industry have been the average of \$32.50 out of each \$100.00 of premium over the past seven years.

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New York City

AS hland 4-7686-7695

4.20@ June narket. L ; Sept. all ax;

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eek, 111% 11 10¾

@ 7% @ 7% @10 @12 @ 6 @15% @14 @65.15

Dec. 14.35

Dec. 14.35

June

er. 14.40

; Sept. all ax;

11.12@ .82 ax;

0; Sept. all bid;

market. Б, 1941

^{*} At present, writing in Middle Atlantic and New England States only.

Personalities and Events

(Continued from page 21.)

Wilson, Ill., was sold a few days ago to Conner Prairie farm, Noblesville, Ind., for \$7,500, highest price paid for a Shorthorn since 1920. Edellyn farms set another record in its annual sale on June 2, when 41 head of beef cattle sold for an average of \$1,067.68, highest beef cattle sale of all breeds for over 15 years. Edellyn Master Mercury is by the imported supreme grand champion at Perth, Scotland, named Calrossie Mercury.

Model Meat Co. is the name under which Harry Caldwell and A. Himmelfarb have obtained a certificate to conduct business at 3811 S. State st., Vernon, Calif.

Papers of incorporation have been filed by Hyman Noddle and Pink Ratner for engaging in business under the style of Harroy's Meats and Provisions at 185 N. Lake ave., Pasadena, Calif.

Wholesale meat packers in the Philadelphia-Camden industrial area in 1939 included 50 establishments, which employed an average of 2,126 wage earners and turned out product valued at \$43,944,396, according to a report by the Bureau of the Census. Independent sausage manufacturing units in the area, 30 in number, averaged 641 wage earners and produced \$15,369,102 worth of product.

Samuel Pierce, Mercer Reese and

Milton H. Weissman have organized a new wholesale meat concern in Philadelphia under the name of Pierce & Reese. The firm is located at the Reading terminal market.

The 498 grocery stores of Daniel Reeves, Inc., New York chain, have been placed under the operation of Safeway Stores, Inc., marking Safeway's entry into the New York metropolitan area. Complete details of the merger will be announced after the transaction is completed, according to Daniel Reeves, president of the Reeves chain. Safeway now operates 2,500 stores in the District of Columbia, Maryland, Virginia and the western states.

California State Corporation Dept. has approved papers of incorporation for the United Livestock Co., Los Angeles, with capital stock of \$50,000. Directors are James M. Irvine, jr., James C. Greene and A. J. O'Keefe.

Visitors to New York recently included A. H. Kreuger, automotive division, A. A. Dacey, executive department, W. A. Schwartz, dried dog food department, and Holland W. Hamilton, cooked ham and Geladip department, Wilson & Co., Chicago.

In response to government appeals for greater meat production in order to supply home and national defense requirements, an estimated 250,000 4-H club members will enroll in the 1941 livestock projects to help meet the need, it is reported.

APRIL MEAT CONSUMPTION

Federally inspected meats available for consumption in April, 1941:

tot consumption in April, 1941.	
Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL	
April, 1941 486,031,000 April, 1940 467,534,000 4 mos., 1941 1,882,917,000 4 mos., 1940 1,798,437,000	3.66 3.54 14.18 13.65
PORK (INC. LARD)	
April, 1941 637,891,000 April, 1940 642,696,000 4 mos., 1941 2,588,395,000 4 mos., 1940 2,591,271,000	4.80 4.87 19.49 19.66
LAMB AND MUTTON	
April, 1941 61,833,000 April, 1940 57,305,000 4 mos., 1941 255,506,000 4 mos., 1940 235,688,000	.47 .43 1.93 1.79
TOTAL	
April, 1941 1,185,755,000 April, 1940 1,167,536,000 4 mos., 1941 4,726,817,000 4 mos., 1940 4,625,396,000	8.93 8.84 85.60 85.10
LARD	
April, 1941 94,358,000 April, 1940 97,191,000 4 mos., 1941 403,498,000 4 mos., 1940 366,317,000	.71 .74 3.05 2.79

FLASHES ON SUPPLIERS

AFRAL CORPORATION.—Appointment of Paul A. Schuster as representative in the Chicago, Wisconsin and Minnesota district has been announced by the Afral Corporation. Mr. Schuster has had long experience in meat packing and sausage manufacturing and is thoroughly versed in curing.



"BOSS" AUTOMATIC LANDING DEVICE - NO. 401

Patent Applied for

This practical, positive device is used with much success for the safe landing of cattle on the bleeding rail.

Used with "BOSS" Electric Hoists, it is equipped with limit switch to automatically stop the motor and apply the magnetic brake, holding the beef in proper position for landing.

Another "BOSS" Device that gives

Best Of Satisfactory Service

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Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc. at lowest operating cost and highest efficiency.

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No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain.
ASK US for further information and prices. ADDRESS INQUIR-





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DIAMOND IRON WORKS, INC.



NOVOID CORK INSULATION

LIVESTOCK MARKETS Weekly Review

Hog Production Turns Upward in All Areas

THE June 1 pig crop survey (see The NATIONAL PROVISIONER of June 28, page 11) shows that more hogs will be raised in 1941 than in 1940; the major gain in production will occur as a result of larger fall farrowings. The combined spring and fall pig crop this year will exceed that of last by at least 5 per cent, but it will be smaller than the 1939 crop.

The estimated spring pig crop of 1941 was practically the same as that of 1940 for the United States as a whole and was up 2 per cent in the Corn Belt states. The number of sows to farrow in the fall season of 1941 is indicated at 13 per cent larger than in 1940.

The Agricultural Marketing Service, U. S. Department of Agriculture, has made an analysis by geographical divisions showing the distribution of the crop of December 1, 1940 to June 1, 1941 (the spring crop) as follows:

SPRING PIGS SAVED BY REGIONS

OR STATE OF THE OR	OR C MARKET			
(Dec. 1937 (000)	1-June 1938 (000)	1) 1939 (000)	1940 (000)	1941 ¹ (000)
North Atlantic. 885 East North Cent.10,621 West North Cent.16,869 South Atlantic. 3,264 South Cent. 5,348 Western 1,489		921 13,557 25,377 3,893 7,449 2,010	842 14,198 24,009 3,148 5,966 1,903	24,503 2,991
United States38,476	43,450	58,207	50,066	50,083

The pig crop in the Corn belt, by states, compared with the spring crop in the years 1937 to 1941, follows:

SPRING PIG CROP IN NORTH CENTRAL

	ST.	ATES			
	(Cor. 1937 (000)	n Belt) 1938 (000)	1939	1940 (000)	1941 ¹ (000)
Ohio Indiana Illinois Michigan Wisconsin		2,291 2,977 3,986 649 1,829	2,602 3,871 4,718 799 2,067	2,622 3,594 4,972 868 2,142	2,498 3,762 5,168 806 2,169

Eastern Corn Belt10,621 11,732 13,557 14,198 14,403

Minnesota			3,045	3,666	4.620	4.605	4.658
Iowa			8.207	9.203	11,326	10,701	11.264
Missouri				2.092			2.728
No. Dakota				588	787	791	
So. Dakota				1.236	1.701	1.655	
Nebraska .				2,128			
Kansas			745	855	1.376		1.138
					-10.10	-,	-

The June survey indicated an increase of about 13 per cent in sows to farrow in the fall season of 1941, as based on breeding intention reports about June 1. The numbers indicated for 1941, compared with 1940, follow:

SOWS TO FARROW BY REGIONS Fall 1941

	1940	19412
North Atlantie East North Cent. 1, West North Cent. 1, South Atlantic South Central Western		112,000 1,631,000 1,888,000 459,000 888,000 245,000
United States	627,000	5,223,000
North Central State	(Corn Belt)
Ohio Indiana Illinois Michigan Wisconsin	360,000 434,000 473,000 99,000 156,000	360,000 456,000 520,000 108,000 187,000
Eastern Corn Belt1	522,000	1,631,000
Minnesota Iowa Missouri No. Dakota So. Dakota Nebraska Kansas	216,000 604,000 350,000 16,000 47,000 112,000 137,000	292,000 785,000 885,000 23,000 65,000 160,000 178,000
Western Corn Belt1	482,000	1,888,000
Total Corn Belt3, ¹Preliminary. ²Number In		3,519,000
Freiminary. Number in	uncated to Fi	strow full

JUNE HOG COSTS

Average price of hogs at Chicago during June rose to \$9.80, a gain of 80c over May. Hog prices have been advancing steadily for three consecutive months, the average price rising from a low of \$7.65 in March to \$9.80 in June, the highest average since October, 1937. The average was \$4.80 higher than in 1940, a 96 per cent gain.

MAY LIVESTOCK PRICES

May livestock prices at Chicago, as reported by the Agricultural Marketing Service of the U.S. Department of Agriculture:

CATTLE AND CALVES

	1041	1941	1940
Beef steers-	(Pri	ce per 100	lbs.)
Choice and prime Good	10.54 9.60 8.50	\$12.57 11.07 9.68 8.50 10.67	\$10.69 9.92 9.05 8.22 9.83
Cows-			
Good		8.41	7.48
Low cutter and cutter.	6.36	5.88	5.20
Vealers-			
Good and choice	11.66	11.24	10.95
H	ogs		
Barrows and gilts-			
Average price	\$ 9.00	\$ 8.44	\$ 5.70
All purchases			
Average price	8.96	8.37	5.59
LAMBS A	ND SH	EEP	
Slaughter lambs-			
Good and choice	\$11.32	\$10.89	\$10.47
Slaughter ewes-			
Common and medium	4.27	5.12	3.22

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during May, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

Apr., 1941 Per-	May, 1940 Per-
cent	cent
75.13	76.06
24.87	23.94
59.35	58.62
40.65	41.38
47.92	49.86
52.08	50.14
62.66	68.38
	31.62
	1941 Per- cent 75.13 24.87 59.35 40.65

KENNETT-MURRAY



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FRANK R. JACKLE

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New York City

NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 1, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:	
Steers, medium, 1193-lb	11.10
Cows, medium 7.50@	8.00
Cows, cutter and common 6.25@	7.00
Bulls, good 8.50@	9.25
Bulls, medium 7.25@	8.00
Bulls, cutter to common 7.00@	7.50
CALVES:	
Vealers, good and choice \$12.00@	13.00
Vealers, common and medium 9.25@	
Vealers, culls 7.50@	9.00
HOGS:	
Hogs, good and choice, 192-lb	10.90
LAMBS:	
Lambs, good and choice, 76-lb	12.00
Lambs, common	

Receipts of salable livestock at Jersey City public market for the week ended with June 28:

Cattle	Calves	Hogs*	Sheep
Salable receipts1,897	1,255	648	1,644
Total, with directs7,559	14,000	16,896	54,657
Previous week:			
Salable receipts1,476	1,507	315	2,459
Total, with directs. 7,098	15,188	20,963	45,524
9 Including home at 41st a	troot		

70 59

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1941

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., July 2, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog trading was rather slow most of the week, with prices generally 5@10c lower than last week's close.

Hogs, good	to	h	0	i	e	B																									
160-180 II).																		•				. 5	3	9.	41	56	9	10	.8	0
180-270 1).				٠					٠							*		*				*	1							
270-300 11).			ĸ	4)			×	*	×		*	*		4.				*		*									.2	
300-330 1	0.					×													۰											.1	
330-360 11),	 *			*		*	*		*	*	•													9.	.76)(@	10	.0	5
Sows:																															
360 lbs.																								ß						.7	
360-400 11).		۰	0		۰		0		0	0			0	0		0	6				0								.7	
400-500 11),		0	0	۰	0	۰	0	۰		a	۰	0			۰	٠		0	۵	0	۰			9.	.20)(0	19	.6	0

Receipts of hogs at Corn Belt markets for week ended July 2, 1941, were as follows:

	This	Last
Friday, June 27	26,400	19,400
Saturday, June 28	34,000	28,600
Monday, June 30	36,600	45,000
Tuesday, July 1	19,600	26,000
Wednesday, July 2	19,600	26,000

RECEIPTS AT CHIEF CENTERS

Cattle Hors Sheer

Receipts for week ended June 28:

ALL DO MINITECES.	CHILLIE	KLUEB	oneen
Week ended June 28 Previous week	.198,000 .180,000 .174,000	356,000 340,000 458,000 808,000 288,000	216,000 217,000 224,000 244,000 248,000
At 11 markets:			Hogs
Week ended June 28 Previous week	******		.280,000
1939 1938 1937	*******		.261,000
At 7 markets:		Hogs	Sheep
Week ended June 28 Previous week	.140,000 .129,000 .123,000	260,000 231,000 842,000 219,000 189,000	138,000 124,000 140,000 125,000 132,000
1007	. 110,000	100,000	104,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Wednesday, July 2, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

reported by U. S. Department	of Agric	ulture, Agi	ricultural .	Marketing	Service:
Hogs (soft & oily not quoted):	CHICAGO 1	AT. STR. YDS	S. OMAHA	RANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs	9.25@10.00	\$ 9.20@ 9.75		************	***********
140-160 lbs	9.75@10.50 10.25@10.65	9.70@10.25 10.20@10.65	\$10.00@10.35 10.20@10.50	\$10.00@10.40 10.20@10.45	\$10.15@10.40 10.25@10.50
180-200 lbs	111. DEHOU 101. 7D	10.55@10.70	10.35@10.60	10.35@10.50	10.35@10.50
200-220 lbs,	10.60@10.85	10.60@10.70 10.60@10.70	10.50@10.60 10.40@10.60	10.40@10.50 10.40@10.50	10.40@10.50 10.40@10.50
240-270 lbs, 270-300 lbs, 300-330 lbs,	10.50@10.75	10.45@10.65	10.35@10.50 10.25@10.40	10.35@10.50	10.30@10.50
300-330 lbs,	10.25@10.45	10.20@10.55 10.15@10.30	10.15@10.30	10.25@10.40 10.15@10.30	10.10@10.35 10.00@10.25
330-300 108	10.15@10.35	10.10@10.25	10.00@10.20	10.10@10.25	9.90@10.15
Medium:	0 77 010 07	0 40040 70	0.000010.00	10 00 010 15	10 15 010 10
160-220 lbs	8.10@10.35	9.40@10.50	9.90@10.35	10.00@10.45	10.15@10.40
sows:					
Good and choice: 270-300 lbs	9.85@10.00	9.80@ 9.90	9.75@10.00	9.85@10.00	9 55@ 9 75
300-330 lbs	9.75@ 9.90 9.60@ 9.80	9.80@ 9.90	9.75@10.00	9.85@10.00	9.55@ 9.75 9.55@ 9.60
330-360 lbs	9.60@ 9.80	9.70@ 9.85	9.65@ 9.85	9.75@ 9.85	9.55@ 9.60
	9.40@ 9.70	9,60@ 9.75	9 50@ 9.75	9.60@ 9.75	9.50@ 9.60
360-400 lbs	9.25@ 9.50	9.50@ 9.65	9.50@ 9.75 9.35@ 9.75 9.25@ 9.50	9.50@ 9.65 9.25@ 9.60	9,50@ 9.60 9,50@ 9.60 9,40@ 9.55
	9.00@ 9.35	9.40@ 9.55	9.25@ 9.50	9.25@ 9.60	9.40@ 9.55
Medium: 250-500 lbs	9 00@ 9 40	9.10@ 9.65	9.00@ 9.60	9.00@ 9.75	9.25@ 9.50
	5.00 W 5.20	0.100 0.00	5.00 g 5.00	5.00 g 5.15	0.2013 0.00
PIGS (Slaughter): Med. & good, 90-120 lbs	8 75@ 9 50	8.75@ 9.25			
		0.1049 0.20			**********
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:	11 07 010 07	11 07 010 00	40 50044 50	11 00 0 10 00	10 77 0 10 00
750- 900 lbs	11.25@12.25	11.25@12.00 $11.00@12.00$	10.50@11.50 10.50@11.75		10.75@12.00 10.50@11.75
1100-1300 Ibs	11.25@12.00	11.00@12.00	10.25@11.75	10.50@11.75	10.50@11.75
1300-1500 lbs	11.00@11.15	10.50@12.00	10.25@11.50	10.25@11.25	10.25@11.50
STEERS, good:	10.75@11.05	10.50@11.25	9.75@10.25	10.00@11.00	9.75@10.75
750- 900 lbs, 900-1100 lbs, 1100-1300 lbs,	10.75@11.25	10.50@11.25	9.75@10.25		9.50@10.50
1100-1300 lbs	10.50@11.25	10.00@11.00 10.00@10.75	9.75@10.25 9.75@10.25	9.75@10.75	9.50@10.50 9.25@10.25
	10.00@11.00	10.00@10.10	8. 10 W 10.20	2.10@10.00	0.20 10.20
STEERS, medium:	9 25@10 50	9.25@10.25	8.75@ 9.75	8.75@10.00	8.75@ 9.75
750-1100 lbs	9.25@10.25	9.00@10.00	8.75@ 9.75	8.75@10.00	8.50@ 9.75
STEERS, common:					
750-1100 lbs	8.00@ 9.25	8.00@ 9.00	7.75@ 8.75	7.75@ 8.75	7.50@ 8.50
STEERS, HEIFERS AND MIXE					
Choice, 500-750 lbs	11.25@12.00	11.00@11.75	10.25@11.25	10.75@11.75	10.50@11.50
	10.25@11.25	10.00@11.00	9.75@10.25	9.75@10.75	9.50@10.50
Chalco 750.900 the	11 95@11 75	11.00@11.75	10.25@11.00	10.75@11.75	10.25@11.25
Choice, 750-900 lbs	10.25@11.25	10.00@11.00	9.75@10.25	9.75@10.75	9.25@10.25
Medium, 500-900 lbs Common, 500-900 lbs	9.25@10.25	9.00@10.00 8.00@ 9.00	8.75@ 9.75 7.50@ 8.75	8.25@ 9.75 7.25@ 8.25	8.00@ 9.25 7.00@ 8.00
	0.000 0.00	0.000 0.00	1.000	1.20@ 0.20	1.00@ 3.00
COWS, all weights:	8.25@ 9.00	7.75@ 8.50	7 75@ 8 25	7.50@ 8.50	7.75@ 8.50
Medium	7.25@ 8.25	7 25@ 7 75	7.25@ 7.75	7.50@ 8.50 6.75@ 7.50	7.25@ 7.75
Cutter and common	6.00@ 7.25 5.00@ 6.00	6.00@ 7.25 5.00@ 6.00	7.75@ 8.25 7.25@ 7.75 5.75@ 7.25 4.75@ 5.75	5.50@ 6.75 4.25@ 5.50	6.00@ 7.25 5.00@ 6.00
BULLS (Ylgs. excl.), all weights					
Beef. good	8.75@ 9.25	8.25@ 8.75	8.25@ 8.50	8,25@ 8,50	8,00@ 8,50
Nausage, good	8,50@ 8,90	8.25@ 8.50	8.25@ 8.40	8.25@ 8.35	7.75@ 8.25
Sausage, medium Sausage, cutter and com	7.00@ 7.75	8.25@ 8.75 8.25@ 8.50 7.50@ 8.25 7.00@ 7.50	7.50@ 8.25 7.00@ 7.50	7.25@ 8.25 6.75@ 7.25	8.00@ 8.50 7.75@ 8.25 7.25@ 7.75 6.50@ 7.25
VEALERS, all weights:					
Good and choice	10.50@12.00	10.25@11.50	9.00@11.50	10.00@12.00	9.50@12.00
Common and medium	9.50@10.50	8.00@10.25	7.00@ 9.00 5.50@ 7.00	7.50@10.00 6.00@ 7.50	7.00@ 9.00 5.00@ 7.00
CALVES, 400 lbs. down:	11000	0.20 6 0.00	0.000	0,000	0.000
Good and choice	8,50@10.50	8.50@10.25	8.50@10.50	8,50@10,50	8.00@ 9.50
Common and medium	7.50@ 8.50	7.00@ 8.59 5.50@ 7.00	7.00@ 8.56 5.00@ 7.06	7.00@ 8.50 5.50@ 7.00	8.00@ 9.50 6.50@ 8.00
Cull	6.50@ 7.50	5.50@ 7.00	5.00@ 7.00	5.50@ 7.00	5.00@ 6.50
Slaughter Lambs and Sheep:1					
SPRING LAMBS:					
*Good and choice	11.40@11.50	10.75@11.25	10.50@10.8	10.50@10.75	10.75@11.50
*Medium and good Common	10.00@10.75	9.50@10.50	9.50@10.8	9.25@10.25	9.00@ 9.75
LAMBS (Shorn):					
Good and choice	8.50@ 9.75 8.75@ 9.75	8,25@ 9,25	8.75@ 9.5	8.00@ 9.00 8.50@ 9.20	8.50@ 9.00
Medium	8.75@ 9.75 7.50@ 8.50	8,25@ 9,25 8,25@ 9,00 7,25@ 8,25	8.75@ 9.50 8.75@ 9.0 7.50@ 8.50	9.50@ 9.20 7.25@ 8.50	8.50@ 9.00 7.75@ 8.25 7.00@ 7.75
EWES (Shorn):					
Good and choice Common and medium	3.75@ 4.75	3.50@ 4.25 2.25@ 3.50	3.50@ 4.20 2.00@ 3.5	4.25@ 5.00	8.75@ 4.50
Common and medium	2.25@ 3.75	2.25@ 3.50	2.00@ 3.5	0 2.50@ 4.2	2.50@ 3.75

¹ Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as aborn. ⁹ Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first two days this week were 11,794 cattle, 1,929 calves, 20,258 hogs and 1,658 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended June 27:

	Cattle	Hogs	Sheep
Los Angeles	 5,924	2,342	1,461
San Francisco		3,300	10,200
Portland	 2,135	2,700	2,050

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 28, 1941, as reported to THE NATIONAL PROVI-SIONER.

CHICAGO

CHICAGO

Armour and Company, 6,425 hogs; Swift & Company, 1,556 hogs; Wilson & Co., 5,846 hogs; Western Packing Co., Inc., 1,581 hogs; Agar Packing Co., 6,149 hogs; Shippers, 6,888 hogs; Others, 25,345 hogs.

Total: 37,144 cattle; 3,228 calves; 52,790 hogs; 4,679 sheep.

KANBAS (TTY		
Cattle	Calves	Hogs	Sheep
Armour and Company 3,316 Cudahy Pkg. Co 1,934 Swift & Company 1,377 Wilson & Co 2,000 Indep. Pkg. Co	469 445 514 444	4,145 1,895 2,920 1,979 325	5,286 3,458 4,784 4,657
Kornblum Pkg. Co 837 Others 2,671	192	1,792	3,499
Total12,225	2,064	13,056	21,684

OMAHA Cattle and Calves Hogs Sheep Armour and Company. 6,282 4,839 2,171 Cudahy Pkg. Co. 3,906 3,644 3,905 Wilson & Co. 1,846 2,591 1,142 Swift & Company. 3,741 3,056 2,554 Cattle and calves: Eagle Pkg. Co., 20; Greater Cmaha, 97; Geo. Hofman, 49; Lewis Pkg. Co., 471; Nebraska Beef Co., 603; Omaha Pkg. Co., 471; Nebraska Beef Co., 603; Omaha Pkg. Co., 472; Nebraska Beef Co., 603; Omaha Pkg. Co., 473; Nebraska Beef Co., 603; Omaha Pkg. Co., 474; Nebraska Beef Co., 603; Omaha Pkg. Co., 475; Nebraska Beef Co., 603; Omaha Pkg. Co., 476; Jancoln Pkg. Co., 288.

Total: 18,388 cattle and calves; 22,681 hogs;

9,862 aneep.			
EAST ST.	LOUIS		
Cattle	Calves	Hogs	Sheep
Armour and Company 2,274 Swift & Company 2,531 Hunter Pkg. Co. 1,022 Heil Pkg. Co	1,377 2,851 99	8,593 7,928 8,151 2,520 4,187 2,327 1,215	8,403 9,537 842
Shippers 3,961 Others 2,303	2,382 269	11,508 4,056	4,484
Total12,091	6,478	50,480	23,266
ST. JOSE	PH		
Cattle	Calves	Hogs	Sheep
Swift & Company 1,775 Armour and Company 2,017 Others 1,465	369 359 16	7,250 6,466 437	8,908 4,055 201
Total 5,257 Not including 738 sheep be	744 ought di	14,153 rect.	13,159
SIOUX C	ITY		

	-		
SIOUX C	ITY		
Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co	48 31 20 6 2	6,388 6,961 4,058 4,632 34	2,578 1,201 1,127 494
Total17,040	107	22,073	5,395
OKLAHOMA	CITY		
Cattle	Calves	Hogs	Sheep
Armour and Company 2,050 Wilson & Co 1,914 Others 181	1,017 1,015 9	2,117 2,238 1,407	2,153 1,874 10
Total 4,145 Not including 78 cattle	2,041 and 2,42	5,762 4 hogs	4,037 bought

direct.			
DENVI	ER		
Cattle	Calves	Hogs	Sheep
Armour and Company 1,200 Swift & Company 1,731 Cudahy Pkg. Co 884 Others 1,680	109 182 52 185	1,654 2,235 1,104 1,061	4,248 8,014 2,090 8,652
Total 5,495	528	6,054	23,004
ST. PA	UL		
Cattle	Calves	Hogs	Sheep
Armour and Company 3,388 Cudahy Pkg. Co 1,105	1,991 1,207	10,869	1,613 321
Rifkin Pkg. Co 945 Swift & Company 5,943	2,970	15,812	2,479
Others 4,619	977	****	****

Total	16,000	7,161	26,681	4,413
V	VICHT	TA		
	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co		310	2,868	2,959
Wichita D. B. Co	15		*****	
Dunn-Ostertag	. 70		87	
Fred W. Dold	151		572	
Sunflower	30	****	168	
Pioneer	40	*****		
Keefe		*****		****
Excel Pkg. Co	128			****
Othera	927		324	97
Total	2,628	310	4.019	8,056
Not including 679 h				0,000

INI	A W	WEL	25.00	* 1

	Cattle	Calves	Hogs	Sheep
Kingan Co		1,346	13,805	2,431
Armour and Company		270	2,396	
Hilgemeier Bros			1,275	
Stumpf Bros			139	
Stark & Wetzel		32	700	
Wabnits and Deters.		31	283	83
Maass-Hartman Co		14		*****
Shippers	1,666	1,221	14,646	1,718
Others	774	472	175	384
Total	4,843	3,386	33,419	4,566

FORT WORTH Cattle Calves Hogs Armour and Company 2,788 Swift & Company ... 3,883 Blue Bonnet Pkg. Co. 222 City Pkg. Co. ... 14 Rosenthal Pkg. Co. ... 41 440 704 76 15 12 3,836 1,560 294 600 Total 6,958 1,247 6,292 24,249

CINCINN	ATI		
Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	24	****	369
E. Kahn's Sons Co 173	254		1,295
Lohrey Packing Co 2		325	
H. H. Meyer Pkg. Co. 17		2,328	
J. Schlachter 122	197		47
J. & F. Schroth P. Co. 24		3,079	*****
J. F. Stegner Co 226	218		43
Shippers 110	291	1,780	4,274
Others 1,227	710	600	338
	-		-

Total 1,901 1,694 8,112 6,366 Not including 1,123 cattle, 3 calves, 131 hogs and 744 sheep bought direct.

RECAPITULATION;

CATTLE

UAL	de fa		
	Week ended June 28	Prev. week	Cor. week, 1940
Chicago Kanasa City Omaha* East St. Louis. St. Joseph Sloux City Oklahoma City Wichita Denver St. Paul Milwaukee Indianapolis Cincinnati Ft. Worth	37,144 12,225 18,388 12,091 5,257 17,040 4,145 2,628 5,495 16,000 2,897 4,843 1,901 6,958	36,921 12,084 18,327 9,852 5,550 17,606 3,572 2,876 5,509 15,664 3,129 5,127 1,302 5,992	35,574 10,604 17,820 12,326 3,700 13,825 2,868 1,492 3,943 14,679 3,364 5,444 2,086 2,008
Total	147,012	143,511	129,733
Chicago	52,790	49,317	67,391
Kansas City Omaha East St. Louis St. Joseph Sioux City Oklahoma City Wichita Deaver St. Paul Milwaukee Indianapolis Cincinnati Ft. Worth	13,056 22,681 50,480 14,153 22,073 5,762 4,019 6,064 26,681 7,708 33,419 6,366 6,292	12,785 20,608 47,104 14,267 19,819 4,886 4,373 6,418 20,002 7,291 38,793 10,002 6,130	11,207 39,071 51,791 18,284 35,161 2,657 2,188 6,527 46,724 7,936 51,447 22,052 5,643
Total	271,534	261,790	368,079
BRE	EP		
Chicago Kansas City Omaha East St. Louis St. Joseph Stoux City Oklahoma City Wichita Denver St. Paul Milwaukee Indianapolis Cinclanati Pt. Worth	4,679 21,684 9,862 23,266 13,159 5,395 4,037 3,056 23,004 4,413 1,322 4,566 1,694 24,249	5,447 24,995 10,072 24,053 14,219 7,986 2,413 5,183 19,418 2,901 1,117 2,049 1,771 18,762	10,306 19,703 14,159 27,765 14,058 8,103 2,547 2,792 19,704 5,083 938 8,751 15,937
Total	144,386	145,386	153,829
* Cattle and calves, † N			

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended June 26:

Catt	le Calves Hogs
Week ended June 261,04	8 326 3,070
Last week 97	6 134 2,848
Last year 46	8 203 2,423

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock ards for current and comparative periods.

RECEIPTS:

Cattle	Calves	Hogs	Sheep
Mon., June 2315,229	764	14,737	5,369
Tues., June 24 7,656	1,083	20,028	5,520
Wed., June 2511,317	777	15,206	7,889
Thurs., June 26 5,037	651	15,230	4,987
Fri., June 27 1,123	391	12,836	2,641
Sat., June 28 100		5,300	2,700
*Total this week 40.461	3,666	83,327	29,108
Prev. week38,194	4.112	71,092	21,976
Year ago37,323	5,467	112,268	25,660
Two years ago35,927	5,791	70,881	26,651

SHIPME	NTS		
Cattle	Calves	Hogs	Sheep
Mon., June 282,951 Tues., June 242,533 Wed., June 252,741 Thurs., June 261,548 Frl., June 271,000 Sat., June 28100	160 115 15	1,969 860 705 1,904 1,500 100	273 41 146 100
Total this week 10,868 Previous week 10,146 Year ago 11,494 Two years ago 10,979	294 168 200 209	7,038 7,744 8,665 12,165	560 1,192 832 772

Including 1,039 cattle, 590 calves, 28,439 hogs and 27,642 sheep direct to packers.

†All receipts include directs.

TJUNE AND YEAR RECEIPTS

	nne		ear
1941	1940	1941	1940
Cattle161,11	8 144,734	928,051	906,068
Calves 17,40		109,969	132,298
Hogs335,28		2,345,073	2,742,204
Sheep 95,84	0 115,264	1,106,583	1,167,233
# All manainte incl	ndo directe		

WEEKLY AVERAGE PRICE OF LIVESTOCK

																Cattle	Hogs	Sheep	Lambs
Wee	k	P.	n	đ	e	d	ı	3	83	125	ıe	2	25	8.		\$10.65	\$10.50	\$4.00	\$11.95
																10.75	9.90	4.00	11.35
1940																	5.05	3.55	10.60
1939															,	9.25	6.65	3.00	9.70
1938																	8.35	3.50	8.60
1937																12.90	11.25	3.75	10.70
1936												 				8.25	10.15	3.75	9.95
A -			n.	0	0											910.05	89 90	82 50	80.00

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Jun	e 2829.598	76,289	28,548
Previous week		62,723	20,440
1940	25,757	101,893	25,112
1939	24,983	59,021	26,788
1938	26,086	59,460	27,419
1097	98 910	49 758	42.455

HOG RECEIPTS. WEIGHTS AND PRICES

																					2	Vο		W			_	_	P	ri	ici	28	_	_
																				F	3	ee	'd	lb	8.		1	Γo	P			4	V.	
Wee	sk	,	e	m	d	la	24	1	1	r	n	E	 9	9	M	R				8	3	.3	00	26	10		3	11	.0	0		81	0.	50
Previ																							92	26	30		1	10	.5	0			9.	90
1940			Ī																	LE	$\bar{2}$.2	68	26	30			5	.7	5			5.	06
1939					Ĭ															7	Ö	.8	81	27	12			7	.5	0			6.	85
1938		ĺ.		Ĭ								ì					Ī			6	$\tilde{7}$.1	95	21	16			9	.4	0			8.	40
1937																				6	$\dot{2}$.5	87	20	38		1	12	.5	0		1	1.	25
1986																							97	20	32			11	.1	0		1	0.	10
Av		1	15	Nã	86	3.	4	и)											7	7	.2	90	26	17		-	89	.2	5		- 00	8.	30
June	16	ю	:6	i	p	ŧ	B		8	u	a	d	8	Ľ	¥	6	91	3	a	ge	,			ht	f	01		W	ee	k	•	n	di	aş

CHICAGO HOG SLAUGHTERS

Hog tion f	or sl	au	gl	ht	er	8	di	a	t		C	b	de	cı	a i	200	7		11	36	le	r		ľ	e	10	BI	ra	1	insp	ec-
Week	en	di	ng	3	10	n	e		2	7																				77,8	74
Previo	age	W	ee	k																				٠	٠	۰	٠	٠		77,7	(44)
Year :	9.50							÷																	۰		٠			 112,7	157
Two	yea	rs	8	g	D.					9		•						۰	۰	٥			0	٠				0		64,8	180

CHICAGO HOG PURCHASES

Supplies of hogs and shippers, week	purch	ased Wedr	by Chicago lesday, July	packers 2:
		1	Veek ended July 2	Prev. week
Packers' purchases Shippers' purchases			37,265 19,023	43,291 6,667
Total			56,288	49,958

HOG SCALES FOR FARMERS

MONTREAL. - Realizing the importance of live hog weights in relation to carcass value and quality, Production Service, Dominion of Canada Department of Agriculture has arranged to make available a specially designed scale for weighing pigs under farm conditions. The scale is a modified steelyard with a beam length of 53 inches.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended June 28:

ek

108 976 ,660 ,651

hogs

140 16,068 32,298 12,204 37,233

CK

\$11.95 11.35 10.60 9.70 8.60 10.70 9.95

\$9.90 Sheep 28,548 20,440 25,112 26,788 27,419 42,455

CES

Av.

\$10.50 9.90 5.05 6.65 8.40 11.25 10.15

\$8.30 ending

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5, 1941

CATT	MAR		
	Week ended June 28	Prev. week	Cor. week, 1940
Chicagot Kanasa City Omaha* Esast St. Louis. St. Joseph St. Joseph Stoux City Wichits* Fort Worth* Philadelphia Indianapolis. New York & Jersey City. Oklaboma City* Cincinnati Denver St. Paul Milwaukee	14,289 18,316 8,130 5,256 11,402 2,938 8,205 1,922 1,772 8,636 6,264 1,901 4,608 15,922	25,224 14,071 18,472 7,642 5,444 11,724 8,227 7,370 1,698 2,052 9,397 5,201 2,758 4,867 13,595 2,901	25,728 18,275 17,635 7,764 8,991 9,490 2,188 6,776 1,561 1,789 9,296 4,673 2,086 4,196 11,211 3,317
* Cattle and calves. † 1		187,643	124,976 ects.

HOGS		
Chicago 77,97	74 77,744	112,757
Kansas City 34,89	40,894	37,824
Omaha	04 31,133	42,157
East St. Louis1 54,00	81 62,018	63,602
St. Joseph 13,78	36 14,003	17,061
Sioux City 21,00	88 16,979	37,020
Wichita 4.68	98 4,972	4,383
Fort Worth 1,28	6,130	5,643
Philadelphia 15,3	14 13,666	16,049
Indianapolis 13,98	80 17,927	22,377
New York & Jersey City, 30,78	38,898	49,643
Oklahoma City 8,18	86 7,022	5,021
Cincinnati 8.1	12 8,477	22,052
Denver 5,73	39 7,006	6,931
St. Paul 26,69	81 20,302	46,724
Milwaukee 6,6	87 7,252	7,951
Total355,66	86 374,423	497,195
1 Includes Wattered Stock Wes	ada Bast Ot	Yamla

Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago† 4,027	3,705	10,123
Kansas City 21,684	25,880	19,703
Omaha 18,476	14,218	18,362
East St. Louis 16,200		21,901
St. Joseph 13,696	14,105	14,058
Sioux City 5,145	7.061	8.054
Wichita 3,056	5.183	2.792
Fort Worth 24,249	13,762	15.937
Philadelphia 3,809	2,540	2,572
Indianapolis 2,453	1.877	3,270
New York & Jersey City. 61,031	52,489	60,137
Oklahoma City 4,037	2,413	2.547
Cincinnati 6,366	2,314	8,751
Denver 7,649	6.192	6,390
St. Paul 4,413	2,901	5.083
Milwaukee 1,321	1,116	938
Total197,612	170,527	200,618
† Not including directs.		

RECEIPTS AT 12 MARKETS

Receipts of salable and total cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indian-apolis, Kansas City, East St. Louis, Omaha, St. Joseph, St. Paul and Sioux City, during May:

	Salable Liv	restock	
	May, 1941	Apr., 1941	May, 1940
Cattle	156,817	698,744 148,431 1,239,722 900,375	593,858 168,127 1,404,847 873,277
	Total Live	estock	
Cattle	194,414 1,593,222	740,743 170,285 1,548,263 1,020,563	649,132 221,974 1,712,008 1,199,656

CHAIN STORE SALES

Dollar sales volume of chain grocery stores was slightly larger in May than in April on an average daily basis, according to the U. S. Department of Commerce. As compared with a year earlier, dollar volume was about 15 per cent larger this May, and for the first five months was up 13 per cent.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NE	WYORK	PHILA.	BOSTON
STEERS, carcass	Week ending June 28, 1941	11,168	2,669	2,860
	Week previous	10,806	3,141	3,110
	Same week year ago	9,322	2,509	2,721
COWS, carcass	Week ending June 28, 1941	370	797	1,909
	Week previous	698	950	1,798
	Same week year ago	868	1,089	2,20
BULLS, carcass	Week ending June 28, 1941	485	1,064	14
	Week previous	423	940	121
	Same week year ago	474	825	36
VEAL, carcass	Week ending June 28, 1941	14,494	1,065	59
	Week previous	14,499	1,250	1,388
	Same week year ago	11,124	1,419	956
LAMB, carcass	Week ending June 28, 1941	35,948	12,896	16,90
	Week previous	52,278	13,153	13,61
	Same week year ago	46,036	14,783	17,36
MUTTON, carcass	Week ending June 28, 1941	1.435	221	53
	Week previous	1,899	175	1,42
	Same week year ago	2,599	276	1,13
PORK cuts, lbs.	Week ending June 28, 1941	2,703,950	346,321	213,36
	Week previous		344,487	400,17
	Same week year ago		362,544	329,81
BEEF cuts, lbs.	Week ending June 28, 1941		******	*****
	Week previous		******	*****
	Same week year ago		******	
	LOCAL SLAUGHTERS			
~ · · · · · · · ·				
CATTLE, head	Week ending June 28, 1941	8,636	1,922	*****
	Week previous	9,397	1,698	
	Same week year ago	9,296	1,561	*****
CALVES, head	Week ending June 28, 1941	15,270	2,837	
	Week previous	16,957	2,802	
	Same week year ago	16,571	2,293	
HOGS, head	Week ending June 28, 1941	30,144	15,344	
	Week previous	38,383	13,666	*****
	Same week year ago	49,518	16,049	*****
SHEEP, head	Week ending June 28, 1941	61,031	3,800	
	Week previous	52,489	2,540	
	Same week year ago	60,137	2,572	*****

veal, no hogs and 71 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers during the last four weeks totaled 2,335,944 head, compared with 2,862,671 head a year ago. During the week ended June 27, slaughter of all classes of meat animals except sheep dropped below previous week's total. Hog kill was 543,887 head, against 551,788 head a week earlier.

Number of animals processed in 27 centers for week ended June 28:

Cat	ttle	Calves	Hogs	Sheep
New York Area1 8,	635	15,683	30,780	61,667
Phila. & Balt 3,	122	1,515	24,271	2,679
Ohio-Indiana				
	064	4,710	33,861	8,615
	861	4,960	77,974	37,545
	200	9,024	54,061	29,020
	964	4,570	34,894	23,141
	555	4,234	29,409	43,859
	,750	626	32,404	22,497
	321	110	21,068	6,690
St. Paul-Wis.				
Group ⁶ 22,	,009	17,677	65,467	6,289
Interior Iowa &				
So. Minn. 7 15,	255	5,057	139,698	39,358
Total	736	68,166	543.887	281,360
Total prev.				
week162	753	70,800	551.788	237.663
Total last year, 136.	337			264.053
1 Includes New Yor	ele C	ity No	mark and	Torgon
City. 2 Includes Cin	oinm.	ity, Me	Claveland	Obje
and Indianapolis, Ind.	S T	nel anu	Tather Ti	, Ollio,

City. *Includes Cincinnari and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes So. St. Joseph. Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1959 and 1940, approximately 74 per cent of the cattle, caives and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	STEPPS		
	Week ended June 26	Last week	Same week 1940
Toronto Montreal Winnipeg Calgary Edmonton Prince Albert Moose Jaw Saskatoon Regina Vancouver	9.25 9.00 8.75 8.25 8.15 8.50	\$ 9.35 9.50 9.00 8.75 8.25 8.25 8.25 8.25 8.25 8.25	\$ 9.35 9.15 8.75 8.00 8.00 7.00 7.35 7.75 8.00 7.50
VEA	L CALVES		
Toronto Montreal Winnipeg Calgary Edmonton Prince Albert Moose Jaw Saskatoon	9.50 11.00 9.00 9.00 8.00	\$11.50 11.00 9.50 10.00 9.50 8.50	\$10.00 9.00 7,50 8.00 8.00 6.50 7.00

Regina	9.00	10.00	7.50
Vancouver		****	7.75
HOG CAR	CASSI	E8*	
Toronto	14.10	\$13.85	\$11.10
Montreal	15.00	14.00	11.50
Winnipeg	13.35	12.75	10.35
Calgary		12.10	9.65
Edmonton		12.00	9.65
Prince Albert	13.10	12.45	9.80
Moose Jaw	12.90	12.35	10.00
		12.50	9.80
Regina	13.05	12.45	10.00
Vancouver		13.00	****
A ORI-1-1 (1 11- 1			

Official Canadian hog grades are now on carcass basis, quotations from Bi Grade. Grade A, \$1.60 premium.

- 6	10	OD	1	Α	M	B	8

GOOD LAM	Do
Toronto\$13.50	
Montreal 13.50	0 13.50 11.00
Winnipeg 12.2	5 12.75 9.00
Calgary 11.0	0 10.50 9.75
Edmonton 10.0	0 10.50 9.25
Prince Albert 11.0	0 11.00 8.00
Moose Jaw 11.0	0 11.00 7.65
Saskatoon 11.5	0 11.50 7.50
Regina 10.0	0 12.00 8.25
Vancouver 12.0	0 11.00

FINANCIAL NOTES

Adolf Gobel, Inc., reports a net loss of \$7,232 for the first eight months of the current fiscal year against a net loss of \$139,228 for the same period of the preceding year. Earnings before depreciation, taxes, etc., were \$105,965 compared with a loss of \$23,537 in the corresponding period of the previous year. At a stockholders' meeting on June 23, a committee of three was chosen to alleviate demands by debenture holders and to accelerate the acceptance of a plan for the extension of debentures.

Net income of the Great Atlantic & Pacific Tea Co. declined to \$18,336,617 for the fiscal year ended February 28, equal to \$7.92 a common share, from \$18,663,571, or \$8.07 a common share, for the preceding period. Gross sales increased to \$1,115,774,058 from \$990,-358,339 in 1939.

LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during April, 1941, was 13.96 lbs., compared with 14.01 lbs. in March, 1941, and 13.64 lbs. in April, 1940. These yields represent 33.12 lbs. per animal in April, 1941, and 31.46 lbs. per animal in April 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 125,746,000 lbs. in April, 1941; 130,029,-000 lbs. in March, and 113,315,000 lbs. in April, 1940. Lard rendered during April, 1941, includes 12,406,000 lbs. of rendered pork fat.

Tested Fire Equipment

(Continued from page 16)

tems, fire doors and windows and other items which he may be depending upon to protect his own plant against fire losses. They also illustrate the importance of looking for the Underwriters' Laboratories certification of approval when purchasing equipment.

The complete story of how this amazing laboratory works to guard against destruction of life and property by fire, accident and crime is depicted in an intensely interesting sound motion picture, "Approved by the Underwriters." Prints are available, free of charge, to adult audiences in both 16-mm. and 35-mm. sizes. A 16-mm. print can be shown on any standard 16-mm. sound-on-film projector capable of handling 1.600-ft. reels.

Packer groups or organizations interested in showing this film should write to one of the following testing stations of Underwriters' Laboratories, Inc., giving particulars as to audience, dates, etc.:

207 East Ohio St., Chicago, Ill.; 161 Sixth Ave., New York City, and 500 Sansome St., San Francisco, Calif.

PACKER AND FOOD STOCKS

Price range of listed stocks based on last sales during week ended July 1:

—Week ended July 1— June 25

	- 44 G	ek ennen a	mra r-	agme so
	High	Low	Close	Close
Amal. Leather	56	36	36	36
Do. Pfd				13
Amer H. & L	3	3	3	3%
Do. Pfd	291/4	291/9	2914	29
Amer. Stores	10%	10%	10%	101/4
Armour Ill	436	4%	41/9	631/4
Do. Pr. Pfd	62	60%	60%	
Do. Pfd		44016	1101/	111
Do. Del. Pfd Beechnut Pack	110/9	110%	110%	108
Beechnut Pack	110	110		11/2
Bohack, H. C				23
Do. Pfd Chick. Co. Oil	1984	1984	12%	13%
Childe Co	1 46	136		1%
Cudahy Pack Do, Pfd	1816	12% 1% 13% 91%	18%	14
Do. Pfo.	9116	911/4	911/2	901/4
First Nat. Strs	35%	35%	35%	361/8
Gen. Foods	37	36%	36%	37
Do. Pfd	116	116	116	114%
Glidden Co	15	14%	14%	15
Do. Pfd	43	43	48	4414
Gobel Co	1%	1%	1%	1%
Gr. A & P	1001/8	99%	99%	100 127%
Do. Pfd	128	128	128	80%
Hormel, G. A Hygrade Food	1.8/	1%	1%	1%
Kroger G. & B	9574	25%	25%	25 %
Libby McNeill	5.84	514	5%	51/2
Mickelherry Co.			*****	434
Miller & Hart	136	11/6	136	136
Do. Pr. Pfd	61/4	61/8	61/6	61/4
Do. Uv. Pid	16%	16%	16%	16%
Morrell & Co				38
Nat. Tea	3%	3%	3%	31/4
Proc. & Gamb	57%	571/4	115	115
Do. Pfd	110	115 46	46	46
Rath Pack	901/	39	391/4	39
Safeway Strs	111	111	111	112
Do. 5% Pfd Stahl Meyer	111	777	***	84
Swift & Co	99	2136	22	21%
Do. Intl	1834	18%	18%	18%
Trung Pork		20000		8%
U. S. Leather		3%	3%	3%
Do. A	3% 7%	7%	7%	71/2
Do. Pr. Pfd	6 5 75	77%	77%	7514
United Stk. Yds		136	136	11/4
Do. Pfd		*****		614
Wesson Oil		22% 72	22% 72	24 1/6 72
Do. Pfd	72	12	4%	436
Wilson & Co		731/2	731/4	73
Do. Pfd	1076	1378	1078	10

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Economy...Desired by most plants and obtained by those who mechanize their packaging line.

This PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute, requiring only one operator. After the cartons are set up, they drop onto a conveyor belt where they are carried to the filling unit. Can be made adjustable to handle several carton sizes.



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MY 23 YEARS' experience in all phases of the meat packing and sausage business with large and small packers will be of value to you. Employed at present, desire connection with packing plant in northern or eastern location. W-312, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, II.

PACKINGHOUSE EXECUTIVE, age 33, sales, purchasing and accounting background. At present independent dealer. Thorough knowledge packing house methods. W-313, THE NATIONAL PROVISIONER, 407 80. Dearborn St., Chicago, III.

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Age 46 years; have had experience both large, small packers. Had complete charge of all buying of Cattle, Calves and Lambs. Experienced with feeder buying in Southwest, and yard buying in all principal markets—also country buying. 14 years with large packer. Will go anywhere. Salary secondary if suitable opportunity presented. Best references. W-316, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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FOR SALE-Well located small plant in western territory. Annual sales \$500,000. Only one serving trade area of 100,000. Well organized business, capacity operation chance for expansion. \$60,000 to \$70,000 needed for down payment and working capital, present owner will assist in getting started. W-315, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Located at New Brighton, Minnesota. A going business, modern buildings, 5½ acres on trackage. Three 4x10 Laabs cookers and press. 80 h.p. boiler with stoker. Good well-500 gals, per min. with Pomona pump. Electric power winch, and electric hoist on skinning floor. Hammer mill and feed mixer in warehouse 26x140 ft. Six trucks, all van bodies, all equipped with power winches. This place must be seen to be appreciated. Established 1900—owner wishes to retire. Worth \$60,000, will sell for \$45,000—1/2 cash, immediate possession. Hoglund Bros. Rendering Company, 2237 New Brighton Boulevard, Minneapolis, Minnesota.

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50 lb. Sausage Stuffer	60
No. 27 Buffalo Silent Cutter	75
No. 32 Buffalo Silent Cutter	125
200 lb. Boss Mixer	85
No. 52 Enterprise Grinder	60
5 h.p. Grinder No. 56	200
1 h.p. Link Belt Bacon Slicer	125
Electric Ham Pump, 2 needles	35
250 Round Ham Boilers, each	1
100 Bake Loaf Pans, each	.30
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We say our Big Boy pump is necessary. We

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